

Food Establishment Public Inspection Report**From 11/15/12 thru 11/21/12****ESTABLISHMENT****24TH DISCOUNT STORE****2390 FRITCH HWY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF56	EHF24	H5DAYS	THERMOMETERS		11/15/2012	6	HL1B
			Thermometer required in all cold hold units. Sandwich refrigeration required.				
	EHF27	H5DAYS	ESTABLISHMENT PERMIT		11/15/2012		
			Food Establishment permit expired. Please obtain by 11/19/12.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/15/2012		
			a)Clean ice machine inside and outside; rust on outside. b)Clean coke machines and counters. c)Clean coke box storage floors and walls.				
HF56	EHF27	IN	ESTABLISHMENT PERMIT		11/19/2012	0	HFOL
	EHF28	IN	ALL OTHER VIOLATIONS		11/19/2012		

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From 11/15/12 thru 11/21/12

ESTABLISHMENT**24TH DISCOUNT STORE**

HF56	EHF24	IN	THERMOMETERS		11/19/2012	0	HFOL
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ADVANTAGE SALES & MARKETING**4610 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2056					11/18/2012	0	HL1B

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT**AFRICAN SAFARI
5945 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1570	EHF27	IN	ESTABLISHMENT PERMIT Establishment permit posted.		11/16/2012	0	HFOL
	EHF24	IN	THERMOMETERS Thermometer in refrigerator.		11/16/2012		

**ALLSUP'S #166
302 N 15TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC204	EHF12	COS	CROSS CONTAMINATION Ice in ice machine had black substance in ice.		11/20/2012	4	HL1B

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From 11/15/12 thru 11/21/12

ESTABLISHMENT**ALLSUPS 92
906 8TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC106	EHF24	COS	THERMOMETERS		11/15/2012	3	HL1B
			No thermometer found in walkin.				
	EHF28	H180 DAY	ALL OTHER VIOLATIONS		11/15/2012		
			Damaged ceiling tiles need to be replaced.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2003					11/16/2012	0	HL1B

Food Establishment Public Inspection Report**From 11/15/12 thru 11/21/12****ESTABLISHMENT****AMARILLO INN
6901 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1374	EHF28	COS	ALL OTHER VIOLATIONS		11/16/2012	9	HFOL
			Clean the stained hand sink. It cannot be used as a dump sink. It should be used for hand washing only.				
	EHF20	COS	TOXIC ITEMS		11/16/2012		
			Store chemicals separate from food.				
	EHF21	COS	MANUAL WARE WASHING		11/16/2012		
			Do not dry dishes on towels. Use the rack to air dry dishes.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/16/2012		
			Towels needed at hand sink.				

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ESTABLISHMENT

AMARILLO SLIMS POOL PALACE

2514 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF380					11/20/2012	0	HL1B

Food Establishment Public Inspection Report**From 11/15/12 thru 11/21/12****ESTABLISHMENT****ANGELINAS TAMALES****616 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2326	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		11/16/2012	0	H PREOPEN
			A)Covered trashcan needed in employee restroom. B)Replace missing ceiling tiles located in food establishment. C)Chlorine test strips for bleach sanitizer.				
	EHF17	H 3 DAYS	HAND WASH WITH SOAP/TOWELS		11/16/2012		
			A)Hand soap needed at handsink in kitchen. B)Hand soap needed in restroom.				
	EHF21	H 3 DAYS	MANUAL WARE WASHING		11/16/2012		
			Sanitizer needed for wipe down solution and to wash dishes.				
	EHF24	H 3 DAYS	THERMOMETERS		11/16/2012		
			Thermometer needed in walk in cooler and reach in freezer.				

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ESTABLISHMENT**ARDEN ROAD ELEMENTARY
6801 LEARNING TREE AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF412					11/19/2012	0	HL1B

**ASHMORE INN & SUITES II INC
2301 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF223					11/21/2012	0	HL1B

Food Establishment Public Inspection Report**From 11/15/12 thru 11/21/12****ESTABLISHMENT****BARCEL ENTERPRISES****700 NE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1919	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/21/2012	0	HL1B	
			Self closing mechanism needed on restroom doors.					

**BASKET HUT THE
4206 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2317	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/16/2012	0	HFOL	
			Post the new food establishment permit and food manager card when it arrives.					

Food Establishment Public Inspection Report**From 11/15/12 thru 11/21/12****ESTABLISHMENT****BEST BUY STORE #218
101 WESTGATE PKWY WEST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF712	EHF27	H10DAY	ESTABLISHMENT PERMIT		11/20/2012	3	HL1B	
			Establishment cannot find current copy of food establishment permit. A copy must be bought for \$25 at our office.					

**BRACEROS BAR AND GRILL
2822 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2152	EHF25	COS	FOOD CONTACT SURFACES		11/19/2012	3	HFOL	
			A)Tea nozzle dirty. B)Soda nozzles dirty. Must wash, rinse, and sanitize all food contact surfaces daily.					
	EHF15	IN	EQUIPMENT ADEQUATE		11/19/2012			
			Corrected.					

Food Establishment Public Inspection Report**From 11/15/12 thru 11/21/12****ESTABLISHMENT****BRUCE FORD COMMUNITY CENTER****2009 N MARRS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD50	EHF13	COS	HACCP PLAN/TIME		11/20/2012	9	HL1B
			Sweet potatoes held in refrigerator 6 days past date mark. Discarded.				
	EHF02	H24 HOUR	COLD HOLDING		11/20/2012		
			Refrigerator found at 48 degrees. Must adjust temperature control so that internal ambient temperature is 41 degrees or below. Do not put anything potentially hazardous intended for public consumption in unit until specified temperature is reached.				

BUCKLES LOUNGE**6800 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF571	EHF28	COS	ALL OTHER VIOLATIONS		11/15/2012	0	HL1B
			Clean fan blowers located in walk in cooler.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

**BURGER BAR THE
614 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2074	EHF28	IN	ALL OTHER VIOLATIONS		11/20/2012	0	HFOL
			a),b),c)d)Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		11/20/2012		
			a-h) corrected.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		11/20/2012		
			a),b),c)Corrected.				
	EHF23	IN	SEWAGE/WASTEWATER		11/20/2012		
			A),B)corrected.				
	EHF20	IN	TOXIC ITEMS		11/20/2012		
			Corrected.				

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From 11/15/12 thru 11/21/12

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF83	EHF15	IN	EQUIPMENT ADEQUATE Corrected.		11/15/2012	0	HFOL
	EHF28	IN	ALL OTHER VIOLATIONS A)Corrected. B)Corrected.		11/15/2012		

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From 11/15/12 thru 11/21/12

ESTABLISHMENT

**BURGER KING #952
1800 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF413	EHF28	COS	ALL OTHER VIOLATIONS		11/20/2012	10	HL1B
			a)Spanish handwashing sign needed in the restroom.				
	EHF25	COS	FOOD CONTACT SURFACES		11/20/2012		
			a)Tea nozzle had buildup on it. Wash, rinse, sanitize nozzles daily.				
	EHF13	COS	HACCP PLAN/TIME		11/20/2012		
			a)Ham that was time dotted to be thrown out at 10am was still being used at 10:20 am.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		11/20/2012		
			a)Gap in the back door at the door sweep needs to be fixed.				

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ESTABLISHMENT**CACTUS BAR
4831 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF28	EHF25	COS	FOOD CONTACT SURFACES	Clean and sanitize the beverage gun daily.	11/15/2012	3	HL1B

Food Establishment Public Inspection Report**From 11/15/12 thru 11/21/12**

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC264					11/20/2012	0	HL1B
HFC264					11/19/2012	0	HL1B
HFC264					11/20/2012	0	HL1B
HFC264					11/19/2012	0	HL1B

Food Establishment Public Inspection Report

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ESTABLISHMENT**CANYON AFTER SCHOOL PROGRAM**

HFC264					11/19/2012	0	HL1B
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**CHADS COFFEE
6200 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2058					11/20/2012	0	HFOL

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ESTABLISHMENT

CHICKEN EXPRESS

2106 2ND AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC283	EHF08	COS	GOOD HYGIENIC PRACTICES		11/20/2012	7	HL1B
			Personal food items stored in refrigerator above food for customers.				
	EHF20	COS	TOXIC ITEMS		11/20/2012		
			a)Sanitizer in bucket was over 400 PPM Qt should be 200 PPM. b)Spray bottle of chemical on ice machine, chemical should not be stored above food or food surfaces.				

3514 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2182	EHF28	COS	ALL OTHER VIOLATIONS		11/16/2012	3	HL1B
			A)Clean the outside of reach-in cooler door. B)Clean inside, outside, and door handle of walk-in cooler door. C)Clean inside, outside, and door handle of walk-in freezer door.				
	EHF25	COS	FOOD CONTACT SURFACES		11/16/2012		
			A)Can opener found dirty. B)Marinade whisk and holster found dirty.				

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ESTABLISHMENT**CHICKEN EXPRESS****CHILI'S GRILL & BAR
5016 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1456	EHF20	IN	TOXIC ITEMS		11/15/2012	4	HFOL
			A)Corrected.				
	EHF15	IN	EQUIPMENT ADEQUATE		11/15/2012		
			A)Corrected.				
	EHF11	COS	PROPER HANDLING RTE		11/15/2012		
			A)Employee seen making a salad with bare hands, employee was also cutting several ready to eat products with bare hands, all food was discarded. Due to repeat non compliance a \$50 reinspection fee must be paid by 12pm tomorrow at 821 S. Johnson.				

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ESTABLISHMENT

COMFORT SUITES 12 WESTERN PLAZA DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2225	EHF03	COS	HOT HOLDING		11/20/2012	11	HL1B
			a)Egg patties in hot hold were at 125F. Must be held at 135F or above.				
	EHF24	COS	THERMOMETERS		11/20/2012		
			a)There was no thermometer in the kitchen for the food employee to check temperatures with.				
	EHF27	COS	ESTABLISHMENT PERMIT		11/20/2012		
			a)No food establishment permit posted. A duplicate copy must be purchased at the Environmental Health office.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/20/2012		
			a)Invert all plasticware so that the mouthpiece is facing downwards and the handle is facing up. b)Lid for trashcan needed in restroom. b)Sanitizer test strips are needed (repeat violation). Repeat violations may be charged \$50 fee in the future.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT**CORE NUTRITION**

2321 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC312					11/20/2012	0	HL1B

**CRP SPORTS BAR
1803 S LAKESIDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1787	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/21/2012	0	HL1B

a)Food manager card has expired; food manager card must be renewed by the above date to correct. b)Post current food establishment permit.

Food Establishment Public Inspection Report

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ESTABLISHMENT**D & S PHARMACY 5
3324 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF714					11/19/2012	0	HL1B

**DENNYS
9601 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1966	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/16/2012	0	HFOL

A)Renew food manager card by the above date to correct, food manager card is expired. C)corrected.

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

DENNYS RESTAURANT #6674

1710 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF392	EHF28	H60 DAY	ALL OTHER VIOLATIONS		11/20/2012	9	HL1B
			a)Clean fryer venthood. b)Clean grill venthood. c)Clean spare fryer venthood. d)Clean underneath and top surface of pass through window. e)Clean food debris from wall located next to grill area.				
	EHF25	COS	FOOD CONTACT SURFACES		11/20/2012		
			a)Microwaves found dirty;microwaves that are used continuously should be cleaned at least every 4 hrs. b)Ice machine dirty. c)Ice scoop holster dirty.d)Single use items stored with dirty glove. e)Clean utensils stored in dirty bin. f)Tea nozzles dirty.				
	EHF24	COS	THERMOMETERS		11/20/2012		
			a)Thermometer needed in reach in freezer door. b)Broken thermometer found in reach in cooler drawer; Thermometer must be replaced.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		11/20/2012		
			Reach in cooler found at 50°; cooler needs to be repaired or replaced. Do not store potentially hazardous food in cooler until repaired or replaced.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

DIANAS TAMALES BURRITOS & MORE**701 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM263					11/15/2012	0	HL1B

DOBLER WINES LTD**19290 FM 1541**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR72	EHF14	IN	WATER SUPPLY		11/15/2012	0	HL1B
			Water sample 10/30/12 ok				

Food Establishment Public Inspection Report

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ESTABLISHMENT

DOLLAR GENERAL CORP #9250

5811 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF391	EHF24	H10DAY	THERMOMETERS	No thermometer found in freezer case.	11/21/2012	3	HL1B

DOLLAR TREE STORE #2920

2704 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1102	EHF27	IN	ESTABLISHMENT PERMIT	Corrected.	11/20/2012	0	HL1B

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From 11/15/12 thru 11/21/12

ESTABLISHMENT

**DONUT STOP INC
1602 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF50	EHF28	COS	ALL OTHER VIOLATIONS Post last inspection.		11/16/2012	9	HL1B
	EHF25	COS	FOOD CONTACT SURFACES Ice scoop holster found dirty.		11/16/2012		
	EHF20	COS	TOXIC ITEMS Bleach wipe down solution found at over 200ppm; solution should be 100 ppm.		11/16/2012		
	EHF21	COS	MANUAL WARE WASHING Employee observed only washing dishing and not rinsing or sanitizing them. The proper warewashing process for dishes is to wash, rinse, sanitize and air dry.		11/16/2012		

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT**DOUBLE M CHEVRON CANYON****311 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC282					11/15/2012	0	HL1B

Food Establishment Public Inspection Report**From 11/15/12 thru 11/21/12**

ESTABLISHMENT**DUGOUT, THE
3705 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1366	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/16/2012	6	HL1B
			Post the last inspection report.				
	EHF25	COS	FOOD CONTACT SURFACES		11/16/2012		
			Clean the mold from the ice machine.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/16/2012		
			Soap needed at hand sink.				

Food Establishment Public Inspection Report**From 11/15/12 thru 11/21/12****ESTABLISHMENT****EL CARBONERO RESTAURANT****1700 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2173	EHF15	H10DAY	EQUIPMENT ADEQUATE		11/15/2012	9	HL1B
			Refrigerator in front prep room not holding proper temperature. Do not put anything potentially-hazardous in unit until the temperature inside is 41 degrees or below.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		11/15/2012		
			Gap in backdoor needs to be sealed so that insects and debris cannot enter establishment.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/15/2012		
			Ceiling of microwave is chipping. Must be replaced.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/15/2012		
			Spanish hand-washing sign needed in women's restroom. B)English hand-washing sign needed in men's restroom.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

**EMBERS STEAKHOUSE
2501 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1987	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/19/2012	24	HL1B
			a)Repair hole in wall by salad cooler/freezer.				
	EHF21	COS	MANUAL WARE WASHING		11/19/2012		
			a)Clean plates under serving area have food debris splattered on them. Keep clean dishes in a protected area where they can not be contaminated with food debris.				
	EHF20	COS	TOXIC ITEMS		11/19/2012		
			a)Quat wipedown in sanitizer buckets in kitchen were over 400 ppm. Must be 200 ppm, not exceeding 400 ppm.				
	EHF24	COS	THERMOMETERS		11/19/2012		
			a)No thermometer found in salad cooler.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		11/19/2012		
			a)Water is leaking from pipes at 3 compartment sink. Repair to not leak.				

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ESTABLISHMENT

EMBERS STEAKHOUSE

HF1987	EHF19	COS	RODENTS/ANIMALS/OPENINGS	11/19/2012	24	HL1B
			a)Back door with grating has no screen. The main door may not be left open because there is no screen on the grated door and bugs may be allowed to enter through.			
	EHF03	COS	HOT HOLDING	11/19/2012		
			a)Prime rib in the hot hold cabinet was being held at 115F. This product must be held at 135F in a hot hold unit to prevent pathogen growth.			
	EHF08	COS	GOOD HYGIENIC PRACTICES	11/19/2012		
			a)Ice dumped in the handsink. Do not use the handsink for anything other than handwashing.			

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT**EXPRESS MART
913 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2208	EHF28	COS	ALL OTHER VIOLATIONS		11/19/2012	0	H PREOPEN	
			A)Spanish/English handwashing signs needed in restroom. B)Establishment can open.					
	EHF25	COS	FOOD CONTACT SURFACES		11/19/2012			
			Wipe down tea machines and soda machines.					

**FAMILY DOLLAR STORE #4622
420 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF16					11/16/2012	0	HFOL

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From 11/15/12 thru 11/21/12

ESTABLISHMENT**FAMOUS DAVES
8518 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK101					11/21/2012	0	HL1B

**FAT-BOYS BBQ
104 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC121	EHF28	H90 DAY	ALL OTHER VIOLATIONS	Area under smoker needs to be cleaned.	11/20/2012	0	HL1B

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ESTABLISHMENT

FERNANDOS RESTAURANT & CANTINA

3318 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2097	EHF25	COS	FOOD CONTACT SURFACES		11/20/2012	9	HL1B
			a)Tea nozzles had build up on them. Wash, rinse, and sanitize tea nozzles daily.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/20/2012		
			a)Shelves where clean dishes are stored need to be wiped down with sanitizer.				
	EHF20	COS	TOXIC ITEMS		11/20/2012		
			a)Unlabeled chemical in dishwashing area. Label all chemicals. b)Chiles being stored in mop closet area with chemicals. Keep food items away from cleaning supplies.				
	EHF21	COS	MANUAL WARE WASHING		11/20/2012		
			a)Food debris found on clean bowls.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

**GLENWOOD ELEMENTARY
2409 S HOUSTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF655	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/20/2012	0	HL1B
			Dirty ceiling panels in kitchen must be cleaned and free of dust or replaced with approved panels. b)Dumpster area has large amount of food spill.Clean dumpster area of all food waste. c)Clean drawers,can opener and top outside ice maker.				

**GNC #2310
3630 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2215					11/20/2012	0	HL1B

Food Establishment Public Inspection Report**From 11/15/12 thru 11/21/12****ESTABLISHMENT****GO BURGER****4500 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1978	EHF25	COS	FOOD CONTACT SURFACES		11/19/2012	12	HL1B
			Store ice scoop on clean, dry surface, not in ice bin, not on soda grate.				
	EHF21	H10DAY	MANUAL WARE WASHING		11/19/2012		
			a)Bleach water sanitizer not at proper strength. b)Sanitizer test strips needed.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		11/19/2012		
			Food manager card has expired. Post valid card.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/19/2012		
			No towels at handsink.				

Food Establishment Public Inspection Report**From 11/15/12 thru 11/21/12****ESTABLISHMENT****GOLDEN CORRAL #533
7220 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1378	EHF14	H24 HOUR	WATER SUPPLY		11/20/2012	10	HL1B
			A backflow prevention device is needed for the hose in the dishwashing area.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		11/20/2012		
			Repair the plumbing by the prep sinks so that the wastewater does not drain across floor.				
	EHF25	COS	FOOD CONTACT SURFACES		11/20/2012		
			The tea nozzles need to be cleaned and sanitized daily.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		11/20/2012		
			Repair the ceiling in the dishwashing room.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT**H & L DISCOUNT
2701 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF729	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		11/19/2012	0	HFOL

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

**HAMPTON INN EAST
1700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF840	EHF28	COS	ALL OTHER VIOLATIONS		11/15/2012	10	HL1B
			All food and single use items must be stored at least 6 inches off of the floor.				
	EHF25	COS	FOOD CONTACT SURFACES		11/15/2012		
			A)Dirty knife found stored in clean utensil bin. B)Clean food debris from bottom of egg/meat reach-in freezer located in storage area.				
	EHF21	COS	MANUAL WARE WASHING		11/15/2012		
			Employee observed washing utensil with soap and water only; the proper ware washing process is to wash, rinse, sanitize, and air dry.				
	EHF07	COS	ADEQUATE HAND WASHING		11/15/2012		
			Employee observed not washing their hands before putting on gloves.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT**HARDBACK COFFEE CAFE**

4301 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2279					11/19/2012	0	HL1B

HASTINGS ENTERTAINMENT #9605

4301 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF554					11/19/2012	0	HL1B

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

HASTINGS HARDBACK CAFE

5512 GEM LAKE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1097	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/21/2012	9	HL1B
			Need sanitizer strips to test sanitizer concentration.				
	EHF20	COS	TOXIC ITEMS		11/21/2012		
			Sanitizer was found over 400ppm. Needs to be at 200ppm.				
	EHF25	COS	FOOD CONTACT SURFACES		11/21/2012		
			A)Scoop handle found below food level in container. B)Utensils stored on towels between uses. Utensils cannot be stored on towels.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/21/2012		
			Need a food manager for this establishment. Must take course and pass test within 45 days.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

**HOLIDAY INN EXPRESS
9401 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1618	EHF21	COS	MANUAL WARE WASHING		11/21/2012	6	HL1B
			No sanitizer used with dishwash process. b)No test strips for sanitizer. Wash, rinse and sanitize dishes. Use ammonia test strips to obtain 200-400ppm ammonia sanitizer.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/21/2012		
			Current food manager is not a full time (40 hrs/wk) kitchen employee. A second manager will be required to cover the remaining times. Classes are the second Wed. of each month. Classes start at 8:00am. The test is following Friday.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

**ICHIBAN RESTAURANT
3309 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2153	EHF21	COS	MANUAL WARE WASHING		11/20/2012	3	HL1B
			a)No sanitizer on wipedown rag at food prep station. Rags must maintain sanitizer level or be stored in the sanitizer when not in use.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/20/2012		
			a)Pull thermometers to the front of the refrigerators so they are easily readable and in the warmest part of the cooler. b)Dishes must be air dried. They may not be wiped down with a towel.				

Food Establishment Public Inspection Report**From 11/15/12 thru 11/21/12**

ESTABLISHMENT**JUST FOR KIDS
4407 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD13	EHF24	COS	THERMOMETERS		11/16/2012	6	HL1B
			No thermometer found in kitchen refrigerator.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/16/2012		
			No paper towels at handwashing sink.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT**K & L DISCOUNT FOOD MART****803 N POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2239	EHF25	COS	FOOD CONTACT SURFACES		11/20/2012	3	HL1B
			A) Soda nozzles dirty, clean daily, wash, rinse, sanitize, airdry.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/20/2012		
			Door sweep needed at the front door, middle and bottom sweep.				

KOLACHE CAFE & BAKING CO II**2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2164	EHF20	COS	TOXIC ITEMS		11/19/2012	3	HL1B
			a)Sanitizer dispensing unit is dispensing over 200 ppm chlorine bleach. This unit should be calibrated to dispense at least 50 ppm bleach sanitizer, not exceeding 200 ppm or should be removed from the kitchen if not used.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

**LA CAMPANA
2220 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF267	EHF20	COS	TOXIC ITEMS		11/21/2012	15	HL1B
			Spray bottle on chemical shelf was not labeled.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		11/21/2012		
			Refrigerator was not maintaining 41° or below.				
	EHF05	COS	RAPID REHEATING		11/21/2012		
			Food on steam table was not at proper temperature, heat food to 165° before placing on steam table.				
	EHF10	COS	SOUND CONDITION		11/21/2012		
			Distressed tomatoes in refrigerator.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/21/2012		
			Need to post current alcohol permits.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF241					11/21/2012	0	HFOL

**LA QUINTA INN #0454
1708 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1339	EHF28	H60 DAY	ALL OTHER VIOLATIONS		11/21/2012	0	HFOL
			A)Corrected. B)Post current food manager card.				
	EHF24	IN	THERMOMETERS		11/21/2012		
			Corrected.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

LA QUINTA INN #0639

2108 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1338	EHF21	IN	MANUAL WARE WASHING Corrected.		11/20/2012	3	HFOL
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED a)Establishment does not have a certified food mgr,one is needed by 12/12/12.Class cost \$40 and starts at 8am on 12/12/12.		11/20/2012		

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

**LOS BRACEROS
3303 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1921	EHF21	H10DAY	MANUAL WARE WASHING		11/19/2012	22	HL1B
				a)Dirty knife found being stored with clean knives. Keep soiled utensils separate from clean utensils. COS b)Dishwasher not sanitizing properly. c)Sanitizer bucket at wait station had 0 ppm bleach. COS			
	EHF20	COS	TOXIC ITEMS		11/19/2012		
				a)Unlabeled spray bottle chemical in dish wash area. Label all chemicals.			
	EHF25	COS	FOOD CONTACT SURFACES		11/19/2012		
				a)New cutting board needed in kitchen. The cutting board has large chunks missing and is no longer easily cleanable. b)Remove broken plates from service.			
	EHF13	COS	HACCP PLAN/TIME		11/19/2012		
				a)Food in the refrigerator was not date marked from the day of preparation. Date mark all potentially hazardous food in the cooler for more than 24 hours.			
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/19/2012		
				a)Ice being dumped in the handsink. Do not use handsink as a dumpsink.			

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

LOS BRACEROS

HF1921	EHF03	COS	HOT HOLDING	11/19/2012	22	HL1B
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a)Hot hold unit was set to hold food at 90F and food in the hot hold was below 135F. Always keep hot hold on a temperature that can maintain food at 135F or above.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	11/19/2012		
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a)A lid is needed for the trash can in the ladies restroom. b)Scoops must have a handle.COS c)Food employees must wear a hat or hairnet or have their hair restrained. COS

LUPITAS EXPRESS

2403 HARDIN DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1964	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/21/2012	3	HFOL
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a)Post last inspection.cos b)Post current food mgr card. c)Replace or repair torn gasket located in make table cooler. d)Repair or replace door sweep located on back door.

	EHF23	H 4 HOUR	SEWAGE/WASTEWATER		11/21/2012		
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Sewer line underneath food establishment is blocked and causing a leak on the outside of restaurant.Sewer line must be repaired within the above date to correct and the sewage cleaned up and disinfected with bleach or hydrated lime.

Food Establishment Public Inspection Report**From 11/15/12 thru 11/21/12****ESTABLISHMENT****MACARONI JOES
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1387	EHF21	IN	MANUAL WARE WASHING		11/20/2012	0	HFOL
			A - C corrected.				
	EHF08	IN	GOOD HYGIENIC PRACTICES		11/20/2012		
			Corrected.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/20/2012		
			A-E corrected. F.The damaged wall in the kitchen needs to be repaired to maintain an easily cleanable surface and prevent pooling of water. Repairs must be completed by 1/7/13.				
	EHF25	IN	FOOD CONTACT SURFACES		11/20/2012		
			A - C corrected.				

Food Establishment Public Inspection Report**From 11/15/12 thru 11/21/12****ESTABLISHMENT****MIDNIGHT RODEO
4400 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF414	EHF14	H24 HOUR	WATER SUPPLY		11/20/2012	7	HFOL
			A \$50 reinspection fee is being charged and the establishment has 24 hours to correct and the fee must be paid by 11/21/12 at 12pm.				
	EHF23	H24 HOUR	SEWAGE/WASTEWATER		11/20/2012		
			a)Corrected. b)Handsink at East bar is still leaking on the floor. Establishment has 24 hours to correct.				
HF414	EHF23	IN	SEWAGE/WASTEWATER		11/21/2012	0	HFOL
			a)Corrected.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

**MT ZION MISSIONARY BAPTST CH
200 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3814					11/17/2012	0	HL1B FOOD

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

O-CHA SEAFOOD

4502 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1072	EHF25	COS	FOOD CONTACT SURFACES		11/15/2012	7	HL1B
			A)Clean fan blowers located inside of meat reach-in cooler. B)Clean fan blowers located inside of vegetable reach-in cooler. C)Clean ceiling and bottom of meat reach-in cooler.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/15/2012		
			A)Clean grill vent hood. B)Clean grease from wall and floor located next to grill.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/15/2012		
			Sponges found stored inside of handwashing sink; handwashing sinks are for handwashing only.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

**OLD SANTA FE LOUNGE
4901 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF184	EHF28	COS	ALL OTHER VIOLATIONS		11/15/2012	0	HL1B
			Handwashing signs needed in Spanish in the mens room.				

**PAK A SAK #10
4200 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF824	EHF28	COS	ALL OTHER VIOLATIONS		11/19/2012	3	HL1B
			A)Dust off soda machine. B)All cups need to be six inches off the floor.				
	EHF21	COS	MANUAL WARE WASHING		11/19/2012		
			A)Wipe down solution found at 0ppm, must be 100ppm for wipe down.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT**PAK A SAK #17
7404 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1912	EHF29	IN	RECOGNITION		11/20/2012	0	HL1B
			A) Excellent.. Great job!!				

**PAK A SAK #9
6001 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF153	EHF28	COS	ALL OTHER VIOLATIONS		11/20/2012	3	HL1B
			A)Keep all cups six inches off the ground.				
	EHF25	COS	FOOD CONTACT SURFACES		11/20/2012		
			A)Clean soda machine. B)Clean soda box area. C)Clean ice scoop holder.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT**PANDA EXPRESS #2033****2416 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2163					11/21/2012	0	HL1B

PEPITOS MEXICAN RESTAURANT**408 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC211	EHF20	COS	TOXIC ITEMS		11/15/2012	6	HL1B
			Spray bottles in kitchen not labeled.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		11/15/2012		
			Handwashing sink in kitchen blocked with pan.				

Food Establishment Public Inspection Report**From 11/15/12 thru 11/21/12****ESTABLISHMENT****PIZZA HUT
800 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF799	EHF16	COS	HAND WASH FACILITIES ADEQUATE		11/19/2012	9	HL1B
			Access to hand sink blocked by delivery items. Employees must have access to hand sink at all times during operation.				
	EHF24	COS	THERMOMETERS		11/19/2012		
			No thermometer in refrigerator containing prepared salads.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/19/2012		
			Pizza cutters stored on dirty surface. B)Storage racks found dirty throughout establishment. C)Accumulation of food residue and debris found in and around dishwasher. To be corrected within 10 days.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/19/2012		
			Blowers on freezer unit found dirty. To be corrected within 10 days.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

**PLAZA RESTAURANT THE
2101 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2051	EHF23	IN	SEWAGE/WASTEWATER A)Corrected.		11/15/2012	0	HFOL
HFK58	EHF03	IN	HOT HOLDING Chicken 155°F.		11/19/2012	0	HL1B
	EHF02	IN	COLD HOLDING Sour Cream 40°F.		11/19/2012		

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT**POTATO FACTORY
114 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2217					11/20/2012	0	HFOL
HFK115					11/20/2012	0	H PREOPEN

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

QUAIL CREEK SURGICAL HOSPITAL

6819 PLUM CREEK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF206	EHF28	H60 DAY	ALL OTHER VIOLATIONS		11/19/2012	16	HL1B
			Need heat test strips for dishmachine.				
	EHF03	COS	HOT HOLDING		11/19/2012		
			Beef stew found at 121°F. Must be at least 135°F at all times.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/19/2012		
			Employee found eating in the kitchen. Must eat in designated areas only.				
	EHF13	COS	HACCP PLAN/TIME		11/19/2012		
			HACCP plan must be filed at our department describing process for tempering eggs for baked goods.				
	EHF20	COS	TOXIC ITEMS		11/19/2012		
			Establishment using all-purpose cleaner to clean food contact surfaces. Sanitizer must be used for food contact surfaces.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT**RAFTER G BARBECUE
25390 STOREY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR63	EHF23	H10DAY	SEWAGE/WASTEWATER		11/15/2012	6	HL1B
			Sewer cleanout cap behind restaurant has been removed -replace.				
	EHF25	COS	FOOD CONTACT SURFACES		11/15/2012		
			Ice scoop found handle down in ice bin.				

**REAL NUTRITION 365
3351 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2241	EHF10	COS	SOUND CONDITION		11/21/2012	4	HL1B
			a)Chocolate syrup labeled as "refrigerate after opening" not being held in refrigeration.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT**ROOSTERS COFFEE & TEA**

3440 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2138	EHF20	COS	TOXIC ITEMS		11/15/2012	3	HL1B
			A)Chemical bottle found without any labeling.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/15/2012		
			A)Clean all gaskets on all coolers.				

RUBY TEQUILAS MEXICAN KITCHEN

2001 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1774	EHF15	IN	EQUIPMENT ADEQUATE		11/19/2012	0	HFOL
			a)Corrected to hold food at 135F or above.				

Food Establishment Public Inspection Report**From 11/15/12 thru 11/21/12****ESTABLISHMENT****SANCHEZ BAKERY
1010 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF88	EHF11	COS	PROPER HANDLING RTE		11/15/2012	12	HL1B
			Ice scoop found stored in ice machine that is self-replenishing. Handle was found submerged in ice.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/15/2012		
			No soap was available at handsink located in kitchen area.				
	EHF01	COS	COOLING FOR COOKED FOOD		11/15/2012		
			a)Beans cooked the day before found in walk in cooler at 64°. b)Meat soup cooked the day before found in walkin cooler at 55°. c)Chicharron cooked the day before found in walk in cooler at 52°. All food was thrown away.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT**SCHLOTZSKYS DELI**

1612 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF517					11/21/2012	0	HL1B

SKY WEST ASSISTED LIVING CTR

2623 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC285					11/20/2012	0	HL1B

Food Establishment Public Inspection Report**From 11/15/12 thru 11/21/12****ESTABLISHMENT****SLEEP INN AMARILLO
2401 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF51	EHF24	IN	THERMOMETERS		11/20/2012	0	HFOL
			A)Corrected. B)Corrected.				

**SNACKS TO GO
213 SW 7TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1842	EHF28	COS	ALL OTHER VIOLATIONS		11/15/2012	0	HL1B
			Clean small personal fan located in kitchen area.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1202	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/15/2012	16	HL1B
			Clean buildup/handle-walkin cooler, floor under prep table, floor under & around shelves. Thermom.-reachin cooler needs fixed/replaced.SS items stored under handsink & by handsink.Allow dishes to air dry before putting away. Paper towels need dispenser.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/15/2012		
			Dirty pans, dirty utensils stored in clean area.				
	EHF02	COS	COLD HOLDING		11/15/2012		
			Food scoops must remain in product and kept at 41°F or less.				
	EHF07	COS	ADEQUATE HAND WASHING		11/15/2012		
			Employee must wash hands before putting gloves on.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/15/2012		
			Employees eating at prep table. Do not eat in the kitchen.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

**SUBWAY #14315
3325 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2170	EHF28	COS	ALL OTHER VIOLATIONS		11/19/2012	0	HL1B	
			a)A lid is needed for the trash can in the ladies restroom. b)Move the thermometer in the milk/juice cooler from the back to the front so it is easily readable and in the warmest part of the cooler.					

**SUBWAY #6376-210
112 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1203					11/20/2012	0	HFOL

Food Establishment Public Inspection Report**From 11/15/12 thru 11/21/12****ESTABLISHMENT****SUPER BOWL NOODLES
810 COLUMBINE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2325	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/16/2012	0	H PREOPEN
			A)Hand-washing signs needed in women's and men's restroom in both English and Spanish. B)Covered trash needed in employee restroom. C)Make sure all needed inspections have been finalized with Building Safety and Fire Marshall prior to opening.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/16/2012		
			Seal or paint all exposed bare wood surfaces in kitchen and storage areas. This is necessary to prevent the absorption of water that could possibly facilitate bacterial/mold growth.				
	EHF21	H10DAY	MANUAL WARE WASHING		11/16/2012		
			Dish-washer needs repair. Must be functional before opening.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1576	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED Food manager card renewed.		11/16/2012	0	HFOL

**TACOS LA HACIENDA
1021 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2119					11/15/2012	0	HFOL

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

**TAQUERIA EL COMAL
1210 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1331	EHF28	COS	ALL OTHER VIOLATIONS		11/20/2012	14	HL1B
			A)Clean dust from ceiling fans located in dining area. B)Clean dust from ceiling fan located in kitchen area. C)Clean grease buildup from sides of the grill.				
	EHF02	COS	COLD HOLDING		11/20/2012		
			Raw hamburger meat found sitting out on kitchen counter at 50 degrees; meat was put in cooler and cooled down to 41 degrees by end of the inspection.				
	EHF03	COS	HOT HOLDING		11/20/2012		
			Green chile and meat stew in steam table found at 125 degrees; stew was reheated to 165 degrees and hot held at 135 degrees by the end of the inspection.				
	EHF13	COS	HACCP PLAN/TIME		11/20/2012		
			A)Cooked meat stew found in walk-in cooler kept past the toss date; meat was thrown away B)Green chile stew found in walk-in cooler kept past the toss date; stew was thrown away.C)Several bags of cooked food found without date marks in make table cooler.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT**TEXAS STEAK EXPRESS
2600 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2277	EHF10	COS	SOUND CONDITION		11/21/2012	7	HL1B
			a)Cans dented on rim of can. Remove dented cans from service.				
	EHF20	COS	TOXIC ITEMS		11/21/2012		
			a)Bleach sanitizer used for wipedown was over 200 ppm. Must be at 100 ppm, not exceeding 200 ppm. b)Label all chemicals with the proper name.				

Food Establishment Public Inspection Report**From 11/15/12 thru 11/21/12****ESTABLISHMENT****THAI EXPRESS
3314 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1093	EHF20	COS	TOXIC ITEMS		11/21/2012	6	HL1B
			a)Bleach water in front was over 200 ppm. Keep at 100 ppm, not exceeding 200 ppm.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/21/2012		
			a)No soap at handsink. This is a repeat violation from past inspections. If found again, a \$50 reinpsection fee may be charged.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/21/2012		
			a)Clean up soda syrup from floor by fountain drink lines.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

**THE 806
2812 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1557	EHF19	IN	RODENTS/ANIMALS/OPENINGS		11/19/2012	0	HFOL
			Corrected.				
	EHF15	IN	EQUIPMENT ADEQUATE		11/19/2012		
			Corrected.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

**TOKYO STEAK HOUSE
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2324	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		11/20/2012	0	H PREOPEN
			a)Soap needed at all handsinks. b)Towels needed in a dispenser at every handsink.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/20/2012		
			Post a valid food manager card.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/20/2012		
			a)Clean all dark build up from floor in kitchen. b)Seal the new drain line patch in wait station. All above items must be completed before opening. Call for opening inspection. 378-9472.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/20/2012		
			a)Clean all handles and doors on coolers throughout kitchen. b)Clean the seals on all the coolers throughout the kitchen. c)Remove any mold from counter cooler in kitchen. d)Clean and sanitize all food contact surfaces, dishes, cups, counters, etc.				
HF2324	EHF25	H10DAY	FOOD CONTACT SURFACES		11/21/2012	0	H PREOPEN
			b),c)Corrected from last pre-opening insp. Wash and sanitize all food contact surfaces before open. b)Handles to all coolers-clean.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

TOKYO STEAK HOUSE

HF2324	EHF28	IN	ALL OTHER VIOLATIONS	11/21/2012	0	H PREOPEN
			a), b)Corrected from last pre-open insp.			
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED	11/21/2012		
			Food mgr class,2nd Wed. of December. Class sign in at 8:00am, class from 8:30 to 12:00. Test Fri at 8:30am.			
	EHF17	IN	HAND WASH WITH SOAP/TOWELS	11/21/2012		
			a),b)Corrected from last pre-open insp.			
	EHF15	H10DAY	EQUIPMENT ADEQUATE	11/21/2012		
			Ceiling panels must be non-porous(kitchen use). Replace all panels in kitchen. 10 days to replace panels or closure.			
	EHF10	COS	SOUND CONDITION	11/21/2012		
			Dented can in walk in cooler. Discard or return to sender.			

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

**TOOT N TOTUM #48
900 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF85	EHF24	IN	THERMOMETERS	a)Corrected. b)Corrected.	11/20/2012	0	HFOL

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

**TOOT N TOTUM #80
4501 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF483	EHF20	COS	TOXIC ITEMS		11/19/2012	7	HL1B
			A jug full of pink chemical needed labeled.				
	EHF12	COS	CROSS CONTAMINATION		11/19/2012		
			The handle to the spoon used in pico de gallo had fallen into the food. The pico was discarded.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/19/2012		
			a)Store boxes of cups off the floor. cos b)Repair the leaking pipe in the back room behind soda machines. c)Take down fly strips from any area near food preparation.cos				

Food Establishment Public Inspection Report**From 11/15/12 thru 11/21/12****ESTABLISHMENT****TOOT N TOTUM #84
4041 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF343	EHF28	COS	ALL OTHER VIOLATIONS		11/16/2012	7	HL1B
			A)Defrost and clean ice buildup from reach in freezer located in storage room. B)Light shields or shatterproof bulbs are needed for lights in food storage room.				
	EHF25	COS	FOOD CONTACT SURFACES		11/16/2012		
			A)Inside of microwave needs to be cleaned. B. Inside and bottom of reach in cooler needs to be cleaned.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/16/2012		
			Employee observed dumping coffee into handwashing sink; handwashing sinks are for handwashing only.				

Food Establishment Public Inspection Report**From 11/15/12 thru 11/21/12****ESTABLISHMENT****TOOT N TOTUM #88
2441 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF766	EHF20	COS	TOXIC ITEMS		11/21/2012	6	HL1B
			a)Food contact surface sanitizer was over 400 ppm quat ammonia.				
	EHF25	COS	FOOD CONTACT SURFACES		11/21/2012		
			a)Inside top of microwave had food buildup on it.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/21/2012		
			a)Sanitizer test strips are needed.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

**TOOT N TOTUM #92
2300 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF940	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/15/2012	16	HL1B
			Blowers in walk-in need to be cleaned. B)Personal clothing found stored in contact with package of burger buns. C)Vent hood filters need to be cleaned. D)Covered trash damaged in women's restroom.				
	EHF25	COS	FOOD CONTACT SURFACES		11/15/2012		
			Microwave found dirty. B)Mold growth found on ice chute in soda fountain machine.				
	EHF03	COS	HOT HOLDING		11/15/2012		
			Hot dogs found at 125 degrees. Must hot hold at 135 degrees or above.				
	EHF13	COS	HACCP PLAN/TIME		11/15/2012		
			Thawed pre-cooked biscuits found without date-mark.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/15/2012		
			Dishes found in hand-sink. Hand-sink must only be used for hand-washing.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

TRAVEL CENTERS OF AMERICA**7000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF893	EHF15	COS	EQUIPMENT ADEQUATE		11/21/2012	6	HL1B
			Corn dog hot hold machine was found not adequately hot holding at 135° or above, machine was found to be broken and no longer used by the establishment.				
	EHF25	COS	FOOD CONTACT SURFACES		11/21/2012		
			Tea nozzles found dirty; nozzles should be broken apart and cleaned daily using the wash, rinse, sanitize and air dry process.				

Food Establishment Public Inspection Report**From 11/15/12 thru 11/21/12****ESTABLISHMENT****TRAVIS MIDDLE SCHOOL****2815 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF669	EHF28	COS	ALL OTHER VIOLATIONS		11/19/2012	7	HL1B
			Ice level in cold-hold unit not sufficient to immerse containers of cut melons and tomatoes.				
	EHF14	H10DAY	WATER SUPPLY		11/19/2012		
			Hot water distribution system not sufficient to meet the peak hot water demands throughout the establishment. Hot water found at 70 degrees.				
	EHF21	COS	MANUAL WARE WASHING		11/19/2012		
			Sanitizer too weak at three-compartment sink.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

UNITED SUPERMARKET

201 N 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC138	EHF24	COS	THERMOMETERS		11/15/2012	10	HL1B
			No thermometer found in milk case.				
	EHF10	COS	SOUND CONDITION		11/15/2012		
			a)Distressed fruit on shelves. b)Broken eggs in egg case.				
	EHF25	COS	FOOD CONTACT SURFACES		11/15/2012		
			Tea nozzle needed to be cleaned in Deli.				

Food Establishment Public Inspection Report**From 11/15/12 thru 11/21/12****ESTABLISHMENT****UNITED SUPERMARKET #523****5601 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1679	EHF28	IN	ALL OTHER VIOLATIONS		11/20/2012	11	HFOL
			a)Corrected. b)Corrected.				
	EHF02	COS	COLD HOLDING		11/20/2012		
			Make table is not operating properly. Second notice of this violation. Future violations of this item will result in a \$50 reinspection fee.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		11/20/2012		
			Deli display case has some products not at proper temperature. Second notice of this violation. Future violations of this item will result in a \$50 reinspection fee.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/20/2012		
			Proper washing procedure not followed on soda nozzles. Must remove all syrup from nozzles.				

Food Establishment Public Inspection Report**From 11/15/12 thru 11/21/12**

ESTABLISHMENT

UNITED SUPERMARKET #523

HF298	EHF25	IN	FOOD CONTACT SURFACES	11/20/2012	0	HFOL
			a) b) c)Corrected.			
	EHF28	IN	ALL OTHER VIOLATIONS	11/20/2012		
			a) b)Corrected.			
	EHF20	IN	TOXIC ITEMS	11/20/2012		
			a) b) c) d)Corrected.			

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT**UNITED SUPERMARKET #533**

3400 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF250	EHF28	COS	ALL OTHER VIOLATIONS		11/21/2012	3	HL1B	
			Ceiling fans above deli need to be cleaned more frequently to prevent accumulation and dispersion of dust.					
	EHF25	COS	FOOD CONTACT SURFACES		11/21/2012			
			Scoop found without handle in deli. B)Food debris found in crevice between deli hot-hold and deli-meat display where tongs are stored. Must be cleaned every 4 hours.					

WAFFLE HOUSE #1169

6310 HOLLYWOOD RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1296					11/19/2012	0	HFOL

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT**WALGREENS #05613****5921 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF515					11/21/2012	0	HL1B

WHITTIER ELEMENTARY**2004 N MARRS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF670	EHF28	COS	ALL OTHER VIOLATIONS		11/20/2012	4	HL1B
			Refrigerator door propped open by food items stored within unit. Must keep door shut to maintain proper internal ambient temperature of 41 degrees or below.				
	EHF07	COS	ADEQUATE HAND WASHING		11/20/2012		
			Employee washed hands for a duration of time inadequate to meet the requirement of at least 20 seconds.				

Food Establishment Public Inspection Report

From 11/15/12 thru 11/21/12

ESTABLISHMENT

WILLOW VISTA INTERMEDIATE**7600 PAVILLARD DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF218					11/15/2012	0	HL1B

WTAMU MEAT LAB
2501 RUSSELL LONG BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC272	EHF25	COS	FOOD CONTACT SURFACES		11/20/2012	3	HL1B
			Knife on rack with food debris.				