

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT**

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**ACADEMY SPORTS AND OUTDOORS**

4400 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1065	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/1/2012	0	HL1B	
			A) Spanish/English hand washing signs needed in both employee bathrooms. (Repeat)					

**ADVANTAGE SALES & MARKETING**

2201 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1913					11/2/2012	0	HL1B

**Food Establishment Public Inspection Report****From 11/1/12 thru 11/7/12****ESTABLISHMENT****ALBERTSON #4203****2200 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>
HF525	EHF08	COS	GOOD HYGIENIC PRACTICES		11/1/2012	11	HL1B
			Handsink blocked in produce room with step ladder.				
	EHF10	COS	SOUND CONDITION		11/1/2012		
			Several dented cans on shelves.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		11/1/2012		
			Repair the leak under the handsink in the produce room.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

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**ALBERTSONS 4203 DELI & BAKERY****2200 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF72	EHF21	COS	MANUAL WARE WASHING		11/1/2012	10	HL1B
			Employees need to sanitize food contact surfaces such as work tables.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/1/2012		
			The cart in the chicken cooler needs to be cleaned and possible removed from use if it cannot be cleaned.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/1/2012		
			Bread and dipping sauce needed to be pulled from sampling display. Sampling needs to be monitored by an employee to avoid cross-contamination by customers. Individual portions for sampling are needed.				

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**ESTABLISHMENT****ALDACOS TACOS  
3623 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF821	EHF09	COS	APPROVED SOURCE/LABELING		11/6/2012	7	HL1B	
			Salt container not labeled. Label all non easily identifiable foods.					
	EHF25	COS	FOOD CONTACT SURFACES		11/6/2012			
			Salt scoop with no handle. All scoops for ready to eat foods must have a scoop with a handle.					
	EHF28	COS	ALL OTHER VIOLATIONS		11/6/2012			
			Raw meat stored above cooked foods and ready to eat foods. Store raw meats on bottom.					

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**ESTABLISHMENT**

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**AMARILLO NATIONAL BANK**

500 S TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF170	EHF28	COS	ALL OTHER VIOLATIONS		11/6/2012	0	HL1B	
			2 corrections from previous inspection. Remove previous date-mark when taking food from freezer and placing in refrigerator. Put a new date-mark when thawing. No more than seven days in refrigeration. COS					

**AMARILLO ZOO CONCESSION**

2401 DUMAS DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1513					11/1/2012	0	HL1B

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**ESTABLISHMENT**

**AMIGOS #524  
3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF111	EHF25	COS	FOOD CONTACT SURFACES		11/6/2012	11	HL1B
			Dirty slicer and blowers in meat market. Clean blowers in meat market walkin cooler. Clean blowers and bottom shelves of dairy reach in cooler. Clean blowers in produce walk in cooler.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/6/2012		
			a)All food and single use items must be stored at least 6" off floor.cos b)Repair door sweep in storage area.				
	EHF10	COS	SOUND CONDITION		11/6/2012		
			a)2 ripped and open bags of flour found on shelves in grocery area. b)Several dented cans found on shelves in grocery area.				
	EHF07	COS	ADEQUATE HAND WASHING		11/6/2012		
			Employee observed washing hands for less than 20 seconds in the meat market.				

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

#### AMIGOS #524

HF1815	EHF25	COS	FOOD CONTACT SURFACES	11/6/2012	14	HL1B
			Clean fan blowers in deli and bakery walk-in coolers. Canopener holster dirty. Clean reach-in freezer deli kitchen. Deli slicers dirty. Soda lids stored on dirty surface.			
	EHF21	COS	MANUAL WARE WASHING	11/6/2012		
			Quaternary ammonium sanitizer wipe down solution found at less than 200ppm in bakery.			
	EHF01	COS	COOLING FOR COOKED FOOD	11/6/2012		
			a)Refried beans made the night before found in deli walk-in cooler at 46°; beans thrown away. b)Soup made the night before was found in deli walk-in cooler at 45°; soup was thrown away.			
	EHF20	COS	TOXIC ITEMS	11/6/2012		
			a)Unlabeled spray bottle filled with liquid found in bakery area. b)Sticky fly trap was found hanging from ceiling in deli kitchen; sticky fly traps cannot be used in an area where it can contaminate open food and food contact surfaces. Trap removed.			

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**ESTABLISHMENT**

**APD CAFE  
200 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1983	EHF20	COS	TOXIC ITEMS		11/5/2012	13	HL1B
			The bleach water sanitizer was over 200ppm.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/5/2012		
			Soap was not available at the handsink.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/5/2012		
			Items in handsink. Keep handsink open and available for use at all times. b)Employee washing hands in 3 comp sink. Use handsink for handwashing.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/5/2012		
			A new food manager is needed. A full time supervisory employee must take and pass the food mgr course. See attached schedule.				
	EHF28	H45 DAY	ALL OTHER VIOLATIONS		11/5/2012		
			a)Food service must not occur during kitchen remodel.Protect food from any dust or contamination during remodel.b)Move all thermometers to front of refrigerators for easy viewing.c)Remove carpet mat from cooking area.Use rubber or non-porous mat instead.				

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**ESTABLISHMENT**

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**AQUA ONE INC  
4600 PARKSIDE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1028	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/7/2012	0	HL1B
a)Paint or seal shelves in storeroom. b)Paint,seal or re-laminate counters around handsinks.							

**ARBYS #1749  
2020 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1445	EHF28	COS	ALL OTHER VIOLATIONS		11/7/2012	0	HL1B
Condiment trays need to be cleaned. b)Ceiling panel in drive up area is out of place. Replace panel.							

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**ESTABLISHMENT****B & P FRESH PECANS/B GREEN****3600 S SONCY RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFX37					11/6/2012	0	HL1B

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**ESTABLISHMENT**

**BAPTIST ST ANTHONYS  
1600 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1512	EHF25	COS	FOOD CONTACT SURFACES		11/7/2012	12	HL1B
			Needing to be cleaned: a)Slicer in prep room b)Ice machine Chefs station c)Utensil pans Chefs Station d)Screws in ice machine in Chefs Station are rusted and need to be replaced.				
	EHF10	COS	SOUND CONDITION		11/7/2012		
			Dented cans on shelf in prep area.				
	EHF02	COS	COLD HOLDING		11/7/2012		
			Yogurt mix at 46 degrees.				

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**ESTABLISHMENT****BAYMONT INN & SUITES  
3411 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1118	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/7/2012	0	HL1B

a)One of the metal stem themometers needed calibrated. b)Post the last inspection report in the kitchen.

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### ESTABLISHMENT

#### BUCKHORN FAMILY RESTAURANT

7000 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF801	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/2/2012	15	HL1B
			a)Cook found not wearing a hair restraint; employees involved with food preparation must wear hair restraints such as a hat or hairnet.cos b)Dust ceiling fans in dining area. c)All food and single use items must be stored at least 6" off floor.cos				
	EHF02	COS	COLD HOLDING		11/2/2012		
			Sliced tomatoes in make table cooler found at 46°; tomatoes were thrown away.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/2/2012		
			Cook observed washing hands in food prep sink.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		11/2/2012		
			Reach-in cooler with the glass doors was found at 48°; do not use cooler to store potentially hazardous food until it is repaired or replaced.				
	EHF25	COS	FOOD CONTACT SURFACES		11/2/2012		
			a)Clean microwaves located in grill area. b)Clean metal shelves underneath steam tables. c)Clean food debris from knobs and front of grill. d)Clean blowers located in walkin cooler. e)Clean blowers located in freezer. f)Slicer found dirty.g)Mixer dirty.				

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**ESTABLISHMENT**

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**ESTABLISHMENT**

**BURGER BARN  
8528 N US HWY 287**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP22	EHF25	H10DAY	FOOD CONTACT SURFACES		11/1/2012	19	HL1B
			Dead moths found on 2 shelves in freezer. Shelves of freezer must be cleaned. B)Dead insect found on shelf of refrigerator. C)Shelves of refrigerator found dirty. Shelves must be clean to sight and touch.				
	EHF24	H10DAY	THERMOMETERS		11/1/2012		
			Thermometer broken in make-table refrigerator. Must replace all broken thermometers.				
	EHF27	H10DAY	ESTABLISHMENT PERMIT		11/1/2012		
			Establishment permit not posted. Additional copy can be obtained from our office.				
	EHF12	COS	CROSS CONTAMINATION		11/1/2012		
			Bag of onions stored on dirty surface in contact with bag of ice melt.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/1/2012		
			No soap in employee restroom.				

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**ESTABLISHMENT**

**BURGER BARN**

HFP22

EHF19

COS

RODENTS/ANIMALS/OPENINGS

11/1/2012

19

HL1B

Door of storage unit where food items are stored left open exposing food to outside elements.

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF83	EHF15	H10DAY	EQUIPMENT ADEQUATE		11/7/2012	9	HL1B
			A)Walk in cooler found holding at 50 degrees, must be fixed to hold at 41 degrees or below at all times by 11-15-12.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/7/2012		
			A)Light shields needed on all lights in kitchen. B)Fix broken tile on wall by office by next inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		11/7/2012		
			A)Clean ice machine.				
	EHF24	COS	THERMOMETERS		11/7/2012		
			A)Thermometer needed in walk in cooler.				

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**ESTABLISHMENT**

**CAFE DAC  
320 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF93	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/7/2012	0	HL1B
			a)The thermometer in silver counter cooler was broken.COS b)Defrost the small cooler by front counters. c)Clean the dust from venthood. d)Be sure to mark when food is taken out of the freezer. See brochure.cos				
HFK116	EHF28	IN	ALL OTHER VIOLATIONS		11/7/2012	0	H PREOPEN
			Call when catering job is scheduled.				

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**ESTABLISHMENT**

**CASSIDYS POLO CLUB  
6019 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF49	EHF28	COS	ALL OTHER VIOLATIONS		11/2/2012	3	HL1B
			a)Post hand washing signs in men's room. b)A shatterproof bulb cover is needed in the walk in cooler.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/2/2012		
			Soap needed at the handsik in the bar.				

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

**ESTABLISHMENT****CATTLEMANS CAFE  
3801 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1936	EHF25	COS	FOOD CONTACT SURFACES		11/1/2012	3	HL1B
			a)Handle of mashed potato scoop found stored in product in refrigerator. b)Stored plate found chipped. All food contact surfaces must be easily cleanable. c)Meat slicer found dirty. Must clean after each use.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/1/2012		
			Wrapped smoked turkey stacked on top of wrapped raw hamburger meat freezer.				

**CEDAR SHACK  
5005 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF276	EHF21	H10DAY	MANUAL WARE WASHING		11/2/2012	3	HFOL
			Test strips needed for sanitizing solution. To be corrected within 10 days. A \$50.00 RE-INSPECTION FEE WILL BE CHARGED IF VIOLATION IN NOT CORRECTED.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

**CHICK FIL A  
4510 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF762	EHF28	COS	ALL OTHER VIOLATIONS		11/1/2012	0	HL1B	
			A)Clean all cooler gaskets. B)Clean air vents above ice machine.					

## Food Establishment Public Inspection Report

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT**

**CHICK FIL A AT GEORGIA STREET**

**2525 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2122	EHF21	COS	MANUAL WARE WASHING		11/6/2012	7	HL1B
			a)Bleach sanitizer in wipedown bucket was below 100 ppm. Must be at least 100 ppm for wipedown.				
	EHF07	COS	ADEQUATE HAND WASHING		11/6/2012		
			a)Food employee did not wash hands before putting on gloves.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/6/2012		
			a)Wipe drip from venthood at fry station.				

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**ESTABLISHMENT****CHICKEN EXPRESS  
7301 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1062	EHF28	IN	ALL OTHER VIOLATIONS		11/2/2012	3	HL1B
			3 corrections from previous inspection.				
	EHF20	COS	TOXIC ITEMS		11/2/2012		
			Store all chemicals separate from food and food prep areas.				

**CHILDS PLAY  
2707 S BIVINS 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>
HFD56					11/6/2012	0	HL1B

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

**ESTABLISHMENT****CRACKER BARREL #210  
2323 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF891	EHF28	COS	ALL OTHER VIOLATIONS		11/7/2012	7	HL1B
			Clean food debris from the tops of the hot hold machines.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/7/2012		
			Ice found dumped in handwashing sink; handwashing sink is for handwashing only.				
	EHF25	COS	FOOD CONTACT SURFACES		11/7/2012		
			a)Dairy reach-in cooler needs to be cleaned. b)Dirty plates found on clean dish rack. c)Mixer found dirty. d)Clean blowers in walk in cooler. e)Clean under shelves around serving window.				

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**ESTABLISHMENT**

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**CRAZY LARRYS PIT BBQ****4315 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF407	EHF20	COS	TOXIC ITEMS		11/5/2012	3	HL1B
			a.) Bleach sanitizer in wipedown over 200 ppm.				
	EHF29	IN	RECOGNITION		11/5/2012		
			Recognition for consistently scoring low and implementing procedures that make food safer.				

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**ESTABLISHMENT**

**CRUSH WINE BAR & DELI**

**701 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1670	EHF28	COS	ALL OTHER VIOLATIONS		11/2/2012	3	HL1B	
			Door handle to make table refrigerator is broken. Replace handle. b)Blower covers need to be cleaned. c)Clean all food from handles at close.					
	EHF25	COS	FOOD CONTACT SURFACES		11/2/2012			
			Slicer found not clean. Disassemble unit before washing and sanitizing.					

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**ESTABLISHMENT**

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**DIANAS TAMALES & BURRITOS****3600 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>
HF1359	EHF23	IN	SEWAGE/WASTEWATER Leak is fixed.		11/2/2012	0	HFOL
	EHF14	IN	WATER SUPPLY Faucet replaced.		11/2/2012		

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**ESTABLISHMENT**

**DOMINOS PIZZA  
1007 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2199	EHF20	COS	TOXIC ITEMS		11/7/2012	6	HL1B
			Chemical spray bottle on food prep table. Never store chemicals on food prep tables.				
	EHF25	COS	FOOD CONTACT SURFACES		11/7/2012		
			Utensil tubs not clean. b)Condiment trays not clean.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/7/2012		
			Floor fan needs to be cleaned.b)Personal clothing should be stored away from stored foods and equipment.c)Food manager card needed.(30 days).Serve safe is allowed, the card must be presented at our office and a fee paid to obtain a City of Amarillo card.				

**5914 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2198					11/7/2012	0	HL1B

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****DOMINOS PIZZA****DOUBLE M CHEVRON  
7301 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1605	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/2/2012	0	HL1B	
			a)Clean the cabinet under the soda fountain. b)Clean the area around the soda syrup boxes.					

**EBBYS GIFTS INC  
500 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1671	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/6/2012	0	HL1B	
			Replace the innacurate thermometer in the refrigerator by the sinks.					

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**ESTABLISHMENT****EL CHIHUAHUENSE  
7908 TRIANGLE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2185	EHF17	COS	HAND WASH WITH SOAP/TOWELS No soap at handsink.		11/7/2012	3	HL1B

**FAMILY DOLLAR STORE #2863  
3407 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF187	EHF10	COS	SOUND CONDITION Several dented cans found on shelves in grocery area.		11/2/2012	4	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS a)Post last inspection. b)Lid needed on garbage can located in employee restroom.		11/2/2012		

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**ESTABLISHMENT**

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**FAMILY DOLLAR STORE #3478****3460 RIVER RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF151	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/5/2012	6	HL1B
			No paper towels in employee restroom. B)No paper towels in public restroom.				
	EHF25	COS	FOOD CONTACT SURFACES		11/5/2012		
			Racks in soft-drink refrigerator found dirty.				

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**ESTABLISHMENT****FAMILY DOLLAR STORES #3326****4400 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF985	EHF23	COS	SEWAGE/WASTEWATER		11/2/2012	10	HL1B
			Employee restroom found with no toilet paper available.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/2/2012		
			Employee restroom found with no soap available for washing hands.				
	EHF10	COS	SOUND CONDITION		11/2/2012		
			a)Several severely dented cans found on shelves in grocery area. b)A partially unwrapped candy bar with chocolate exposed was found on shelf in grocery area.				

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**ESTABLISHMENT**

**FAMOUS DAVES  
8518 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1837	EHF20	COS	TOXIC ITEMS		11/1/2012	9	HL1B
			A)Chemicals found stored on clean dish rack, store chemicals away from food or food contact surfaces.				
	EHF21	H10DAY	MANUAL WARE WASHING		11/1/2012		
			A)Dish machine found not sanitizing, must be fixed within 10 days. Dishes must be sanitized in 3 bay sink until fixed.				
	EHF25	COS	FOOD CONTACT SURFACES		11/1/2012		
			A)Clean knives found with food debris still on them. B)Dirty utensil containers. C)Bar guns found dirty. D)Broken dishes found; no longer easily cleanable. E)Employee coat stored with clean dishes, store separately.				

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT**

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**FELDMANS WRONG WAY DINER****2100 N 2ND AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFCK52	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/3/2012	0	HL1B	
			No test strips for sanitizer,change & check every 2 hours.					

**HEALTH HUT THE  
5114 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2323	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/5/2012	0	H PREOPEN	
			Sanitize all food contact surfaces before starting food service. This location has been a food establishment previously. OK to open.					

## Food Establishment Public Inspection Report

From 11/1/12 thru 11/7/12

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### ESTABLISHMENT

#### HIGH PLAINS FOOD BANK/KIDS CAF

1401 J AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK94	EHF20	COS	TOXIC ITEMS		11/1/2012	3	HL1B
			Sanitizer too strong - wipe down sanitizer should be at 50ppm chlorine.				

#### HUNGRY HOWIES

3300 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1443	EHF25	COS	FOOD CONTACT SURFACES		11/2/2012	3	HL1B
			Single use items found stored in dirty bin.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/2/2012		
			Employee observed wearing a bracelet; employees involved with food preparation cannot wear jewelry on their hands or wrists except for a plain ring such as a wedding band.				

**Food Establishment Public Inspection Report**

**From 11/1/12 thru 11/7/12**

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**ESTABLISHMENT**

**JAN WERNER ADULT DAY CARE**

**3108 S FILLMORE ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1822					11/7/2012	0	HL1B

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT**

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**KINDRED REHAB HOSPITAL AMA****7200 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1537	EHF25	COS	FOOD CONTACT SURFACES		11/1/2012	10	HL1B
			a)Dirty dishes found on clean dish rack. b)Dirty ladle found stored with clean ladles. c)Ice scoop found stored in a dirty bucket.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/1/2012		
			a)All food and single use items must be stored at least 6" off the floor. b)Remove ice buildup from the back of the fan blowers located in the walk in cooler.				
	EHF20	COS	TOXIC ITEMS		11/1/2012		
			Unlabeled spray bottle that contained bleach found in kitchen area.				
	EHF10	COS	SOUND CONDITION		11/1/2012		
			Several dented cans were found on rack in dry storage.				

## Food Establishment Public Inspection Report

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF241	EHF09	COS	APPROVED SOURCE/LABELING		11/7/2012	7	HL1B
			Sugar container not labeled. All non easily identifiable foods must be labeled to prevent misuse.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/7/2012		
			Bulk food container lids are cracked & chipped. Plastic pieces may fall into foods. Replace lids. Raw eggs stored above cooked foods. Store eggs on bottom to prevent broken eggs leaking into cooked foods. Frosted condition in walkin freezer. Defrost & clean.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/7/2012		
			Mechanics tool stored on clean dish rack. Only clean sanitized items should be on the rack for clean dishes. b) Shelf above bulk foods bins is dirty. Clean and sanitize shelf. c) Door handle, door gasket to walk in cooler dirty. d) Utensil tubs have food crumbs.				

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT****LEARNING DEPOT  
5398 MEADOWGREEN 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>
HFD58					11/1/2012	0	HFOL

**LIVINFIT NUTRITION  
4119 BUSINESS PARK DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2171					11/7/2012	0	HL1B

## Food Establishment Public Inspection Report

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT**

**LONG JOHN SILVERS**

**1600 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1681	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/7/2012	4	HL1B
			Lid to soda machine does not fit properly. Dust or insects may enter and contaminate ice. Repair or replace lid. Follow up inspection in 10 days.				
	EHF10	COS	SOUND CONDITION		11/7/2012		
			Food product marked keep refrigerated found not refrigerated. Check labels on foods to determine proper handling.				

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

**ESTABLISHMENT****LUXURY INN & SUITES  
2915 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF242	EHF25	COS	FOOD CONTACT SURFACES		11/7/2012	3	HL1B	
			a)Microwave found dirty; it should be cleaned at least daily. b)Single use items found stored in dirty bin.					
	EHF28	COS	ALL OTHER VIOLATIONS		11/7/2012			
			Make sure all the handles of all utensils are facing in the same direction.					

**LYS CAFE  
5615 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1644	EHF25	IN	FOOD CONTACT SURFACES		11/2/2012	0	HFOL	
			Condiment containers clean.					

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT****MARY & ROGERS DAY CARE****4220 WOLFLIN 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>	
HFD18	EHF10	COS	SOUND CONDITION		11/5/2012	4	HL1B	
			a)Cans dented on rim and seam found in pantry. Remove dented cans from service.					

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

**ESTABLISHMENT****MCDONALDS  
2910 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2020	EHF08	COS	GOOD HYGIENIC PRACTICES		11/7/2012	16	HL1B
			A)Employee drinks found without lids and straws and stored by dishes.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/7/2012		
			A)Hand sink found without any paper towels. All hand sinks must have soap and paper towels at all times.				
	EHF20	COS	TOXIC ITEMS		11/7/2012		
			A)Chemicals found stored on clean dish rack; store all chemicals away from food.				
	EHF25	COS	FOOD CONTACT SURFACES		11/7/2012		
			A)Soda nozzles dirty. B)Employee keys stored with condiments. C) Employee drink stored with condiments; store items away from food contact areas.				
	EHF21	COS	MANUAL WARE WASHING		11/7/2012		
			A)Wipe down solution found at 0ppm, must be 100ppm for wipe down. B)Several cleaning rags found laying on counters with 0ppm, must be saturated in sanitizer at 100ppm.				

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT**

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**OCHO SEGUNDOS  
5331 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>
HF1745	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/6/2012	0	HL1B
			Covered trash can needed in womens restroom.				

**PACIFIC CHEESE CO, INC  
8850 NE 24TH 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>
HF1651					11/2/2012	0	HL1B

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT**

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**PAPA JOHNS PIZZA #1556****1005 S GEORGIA 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>
HF126	EHF28	COS	ALL OTHER VIOLATIONS		11/7/2012	0	HL1B
			Test strips needed for quaternary ammonia sanitizer.				

## Food Establishment Public Inspection Report

From 11/1/12 thru 11/7/12

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### ESTABLISHMENT

**PEI WEI ASIAN DINER**

**3350 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1498	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/6/2012	13	HL1B
			A)Spanish hand washing sign needed in mens bathroom.				
	EHF25	COS	FOOD CONTACT SURFACES		11/6/2012		
			A)Clean dishes found with food debris still on them. B)Dirty cutting knives found stored with clean knives. C)Clean wire cage that clean utensils hang on.				
	EHF20	COS	TOXIC ITEMS		11/6/2012		
			A)Several chemicals found without any labeling.B)Chemicals found stored on clean dish rack (Repeat). If chemicals are ever found on the clean dish rack again a \$50 reinspection fee will be charged.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/6/2012		
			A)Hand sink in togo area found without any paper towels, all hand sinks must have soap and paper towels at all times.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/6/2012		
			A)Employee seen using hand sink for other purposes other than hand washing, hand sinks are for hand washing only. B)Employee seen drinking on cooks line, all drinking must be done outside kitchen.				

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT**

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**PESCARAZ  
3415 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>
HF1970	EHF21	COS	MANUAL WARE WASHING		11/6/2012	3	HL1B
			a)Quat sanitizer in 3 compartment sink was below 200 ppm.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/6/2012		
			a)Pizza pans must be washed before reuse. b)Do not reuse single service items.				

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

**ESTABLISHMENT****PLAZA RESTAURANT THE  
2101 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2051	EHF23	H10DAY	SEWAGE/WASTEWATER		11/6/2012	7	HL1B	
			A)Small condensate leak in reach in cooler on cooks line needs to be repaired within 10 days.					
	EHF07	COS	ADEQUATE HAND WASHING		11/6/2012			
			A)Employees seen not washing hands and changing gloves after handling chemicals and touching clothing.					

**PLEASANT VALLEY ELEMENTARY  
4413 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF654					11/6/2012	0	HL1B

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT**

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**PRIMO REFILL WATER DISP MACHIN****2425 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2035					11/7/2012	0	HL1B

**3700 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>
HF2034					11/7/2012	0	HL1B

**4215 CANYON DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2036					11/7/2012	0	HL1B

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT****PRIMO REFILL WATER DISP MACHIN****4610 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2032					11/7/2012	0	HL1B

**5730 W AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2033					11/7/2012	0	HL1B

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT****RED LOBSTER #168  
3311 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF658					11/6/2012	0	HFOL

**RED MANGO  
5807 SW 45TH 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>
HF2243					11/5/2012	0	HFOL

## Food Establishment Public Inspection Report

From 11/1/12 thru 11/7/12

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### ESTABLISHMENT

#### RUBY TEQUILAS MEXICAN KITCHEN

2001 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1774	EHF03	COS	HOT HOLDING		11/5/2012	19	HL1B
			a)Ranchero beans on hot hold below 135F. b)Carne Guisada on hot hold below 135F. Must be held at 135F or above on hot hold.				
	EHF07	COS	ADEQUATE HAND WASHING		11/5/2012		
			a)Grill employee may not wipe hands on a towel between handling scoops, ready to eat food. Hands must be washed when needed and not wiped on a towel.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/5/2012		
			a)Food employee filling a container at handsink. Handsink may not be used for anything other than washing hands. Introducing dirty containers into the sink could contaminate the handsink with pathogens.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		11/5/2012		
			a)Top oven on hot hold was holding food at 105-110F. Equipment must maintain food at 135F. Food inside was reheated to 165F and held properly.				
	EHF20	COS	TOXIC ITEMS		11/5/2012		
			a)Bleach sanitizer mixed was over 200 ppm. Must be 100 ppm for wipedown not exceeding 200ppm.				

## Food Establishment Public Inspection Report

From 11/1/12 thru 11/7/12

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### ESTABLISHMENT

**SABAIDEE  
2313 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1812	EHF29	IN	RECOGNITION		11/6/2012	0	HL1B
			a)Sabaidee has worked with the Environmental Health Department to improve their business and the safety of their food. Their scores have improved gradually over the past year until they have now received a perfect score.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/6/2012		
			a)Clean dust from vent hood.				

## Food Establishment Public Inspection Report

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT**

**SAMS CLUB #8279  
2201 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF867	EHF28	COS	ALL OTHER VIOLATIONS		11/2/2012	6	HL1B
			Air vent above deli has excessive dust buildup.b)Dust top of pizza warmer. c)Blower covers in deli and bakery walk ins need to be cleaned.d)Sanitized items stored with non sanitized items in market & bakery.e)Inside top of bread warmer needs to be clean.				
	EHF20	COS	TOXIC ITEMS		11/2/2012		
			Cleaners stored on same cart as gloves. Do not store chemicals in same location as food handling equipment.				
	EHF25	COS	FOOD CONTACT SURFACES		11/2/2012		
			Meat slicing equipment found with meat attached after cleaning. This equipment must be disassembled to properly clean. All meat must be removed prior to sanitizing.				

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT****SEVILLE ESTATES  
7401 SEVILLE 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>
HF499	EHF23	IN	SEWAGE/WASTEWATER		11/1/2012	0	HL1B
			A)Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		11/1/2012		
			A)Heat test strips for dish machine do not work, replace with working strips (Repeat). B)Clean fan in kitchen.				

## Food Establishment Public Inspection Report

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT**

**SLEEP INN & SUITES  
6915 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1882	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/6/2012	6	HL1B
			a)Discard any broken themometers.cos b)Sanitizer test strips needed.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/6/2012		
			A food manager is needed. A full time supervisory employee must take and pass the course within 45 days.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		11/6/2012		
			a)Towels needed at handsink.cos b)A paper towel holder is needed.				

## Food Establishment Public Inspection Report

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT**

**SLEEP INN AMARILLO  
2401 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF51	EHF03	COS	HOT HOLDING		11/7/2012	8	HL1B
			Eggs found at 120 degrees; electrical warmer was not put on correct setting to properly hot hold the eggs at 135 degrees or above. Eggs were reheated and put back into the warmer on the correct setting.				
	EHF24	H10DAY	THERMOMETERS		11/7/2012		
			A. A calibrated thermometer is needed to take food temperatures B. Thermometer needed in reach-in cooler located in storage room.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/7/2012		
			A. English/Spanish handwashing sign needed in employee restroom B. Post original food manager card.				

**Food Establishment Public Inspection Report**

**From 11/1/12 thru 11/7/12**

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**ESTABLISHMENT**

**SMOKEY JOES  
2903 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>
HF1779	EHF15	IN	EQUIPMENT ADEQUATE Freezer working properly.		11/5/2012	0	HFOL

## Food Establishment Public Inspection Report

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT**

**STAYBRIDGE SUITES  
36 WESTERN PLAZA DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2224	EHF03	COS	HOT HOLDING		11/7/2012	22	HL1B
				a)Ham in the hot hold was below 135F. This is a repeat violation and a \$50 reinspection fee may be charged if found again.			
	EHF01	COS	COOLING FOR COOKED FOOD		11/7/2012		
				a)Beans in refrigerator were not cooled properly. They were 51F in refrigerator and did not meet cooling requirement. These were thrown away.			
	EHF02	COS	COLD HOLDING		11/7/2012		
				a)Ham sitting out on table at 65F. This is a repeat violation. A \$50 reinspection fee may be charged if seen again.			
	EHF11	COS	PROPER HANDLING RTE		11/7/2012		
				a)Lids are needed for sugar and raisins at oatmeal station since they are self service.			
	EHF25	COS	FOOD CONTACT SURFACES		11/7/2012		
				a)Clean microwave free of splatter on inside top.			

**Food Establishment Public Inspection Report**

**From 11/1/12 thru 11/7/12**

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**ESTABLISHMENT**

**STAYBRIDGE SUITES**

HF2224	EHF28	COS	ALL OTHER VIOLATIONS	11/7/2012	22	HL1B
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a)Test strips for dishwasher are needed available in kitchen for workers. b)Eggs were thawing out in the open. Food may only be thawed under cold running water, refrigerator or microwave. A \$50 reinspection fee may be charged if found again.

**STUDIO 54 GRAPHIC SOLUTIONS**

**3411 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2268	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/2/2012	0	HFOL
			Lightshields needed above kitchen.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		11/2/2012		
			Food manager card posted.				

## Food Establishment Public Inspection Report

From 11/1/12 thru 11/7/12

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### ESTABLISHMENT

**SUBWAY  
3130 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1204	EHF28	IN	ALL OTHER VIOLATIONS		11/7/2012	0	HL1B	
			A) Corrected, B) Corrected.					

**SUNSHINE VALLEY CHILD CARE  
4618 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD22	EHF25	H10DAY	FOOD CONTACT SURFACES		11/7/2012	3	HL1B	
			a)Mold growth found on milk refrigerator racks. b)Bottom of milk refrigerator needs to be cleaned.					

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT****TACOS EL TULE  
3623 NE 24TH 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>
HF1576	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		11/7/2012	3	HL1B

Food manager card expired. A new card can be obtained from our office. To be corrected within 10 days.

## Food Establishment Public Inspection Report

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2119	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		11/2/2012	0	HL1B	
			a)Cover all food in refrigeration.cos b)Clean all surfaces in the hallway by the fireplace.					
HFM128	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/2/2012	0	HL1B	
			Clean the ceiling by the sinks.					

## Food Establishment Public Inspection Report

From 11/1/12 thru 11/7/12

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### ESTABLISHMENT

**TAQUERIA AGAVE  
3501 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2322	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/1/2012	3	HL1B
			Food manager needed. Full-time employee must take food manager course and pass test within 45 days.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/1/2012		
			Finals obtained. B)Self-closing mechanism needed on back-door.				
	EHF26	IN	POSTING OF ADVISORIES		11/1/2012		
			Hand-washing signs in restrooms.				
	EHF16	IN	HAND WASH FACILITIES ADEQUATE		11/1/2012		
			Handsink installed.				
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		11/1/2012		
			Paper towels in men's restroom. Paper towels in women's restroom.				

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

**ESTABLISHMENT****TASCOSA HIGH SCHOOL  
3921 WESTLAWN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF671	EHF14	COS	WATER SUPPLY		11/5/2012	4	HL1B	
			14) Must maintain a 4" air gap between drain on ice machine and floor drain.					

**TAYLOR FOOD MART #2091  
1600 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2193	EHF28	H45 DAY	ALL OTHER VIOLATIONS		11/1/2012	3	HL1B	
			a)Cover needed for trash in employee restroom. b)Food establishment no longer has a food manager; a full time, supervisory employee must obtain a food manager card by the above date to correct.					
	EHF25	COS	FOOD CONTACT SURFACES		11/1/2012			
			a)Tea nozzles found dirty. b)Soda machine needs to be cleaned. c)Clean blowers in reach-cooler. d)Clean bottom of reach in cooler. e)Clean top of freezer.					

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT****TEXAS ROADHOUSE  
2805 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF1022	EHF28	COS	ALL OTHER VIOLATIONS		11/2/2012	0	HL1B	
			28)Bottom of shelf above expo and batter station need to be cleaned. b)Repair light tube cover in meat rm. c)Ceiling panel needed d)Back door gap e)Clean all refrigerator door seals.					

## Food Establishment Public Inspection Report

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT**

**THE 806  
2812 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1557	EHF25	COS	FOOD CONTACT SURFACES		11/6/2012	20	HL1B
			Ice scoop holder not clean. Wash, rinse and sanitize the area around the scoop holder. b)Utensil holders have food spills in the bottoms. Utensil holders should be cleaned daily. c)Cover stored utensils in back room.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		11/6/2012		
			Ice machine lid is missing. Replace lid to prevent dust and insects from contaminating ice.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		11/6/2012		
			Large gap at top of back door. Seal to prevent insects and dust.				
	EHF20	COS	TOXIC ITEMS		11/6/2012		
			Sanitizer too strong. Use test strips to ensure 50ppm chlorine for dishes and 100 ppm for counters,tables.				
	EHF11	COS	PROPER HANDLING RTE		11/6/2012		
			No handle on scoop used for ready to eat foods.				

**Food Establishment Public Inspection Report**

**From 11/1/12 thru 11/7/12**

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**ESTABLISHMENT**

**THE 806**

HF1557

EHF08

COS

GOOD HYGIENIC PRACTICES

11/6/2012

20

HL1B

Employee drinks with no lid. Employee drinks must have a lid and straw.

## Food Establishment Public Inspection Report

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT**

**TODAY DISCOUNT  
2510 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF956	EHF08	COS	GOOD HYGIENIC PRACTICES		11/1/2012	13	HL1B
			Cleaning pad found in handwashing sink; handwashing sinks are for handwashing only. Do not store anything in the handwashing sink.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/1/2012		
			No paper towels were available at handsink located next to soda fountain machine.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/1/2012		
			a)Tea nozzle found dirty. b)Soda nozzles found dirty. c)Clean shelves located in both reach in coolers. d)Clean ice machine.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/1/2012		
			Seal all exposed insulation in walk in cooler.				
	EHF21	COS	MANUAL WARE WASHING		11/1/2012		
			Chlorine wipe down solution found at less than 100ppm.				

## Food Establishment Public Inspection Report

From 11/1/12 thru 11/7/12

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### ESTABLISHMENT

**TOOT N TOTUM #19  
3609 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF440	EHF25	COS	FOOD CONTACT SURFACES		11/7/2012	3	HL1B
			a)Clean inside of the cappucino machine. b)Coffee lids kept in dirty bin. c)Clean fan blowers located in walk in cooler.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/7/2012		
			Lightshield needed over light in walk in cooler, or it must be replaced by a shatterproof bulb.				

## Food Establishment Public Inspection Report

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT**

**TOOT N TOTUM #33  
2615 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF685	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/2/2012	3	HL1B
			Repair or replace torn gasket on door of walk in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		11/2/2012		
			Microwave & tea nozzles found dirty. Napkins & coffee lids found stored on dirty surface. Unwrapped coffee filter found stored on dirty surface. Clean inside of reachin cooler. Clean blowers in reach in cooler. Clean soda fountain machine.				

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

**ESTABLISHMENT****TOOT N TOTUM #43****3522 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF96	EHF15	IN	EQUIPMENT ADEQUATE Light bulbs replaced. In.		11/2/2012	5	HFOL
	EHF03	H24 HOUR	HOT HOLDING Chicken bites found at 115 degrees. Must adjust temperature control so that food on lower shelf is held at 135 degrees or above. A \$50.00 RE-INSPECTION FEE WILL BE CHARGED IF VIOLATION IS NOT CORRECTED.		11/2/2012		
HF96	EHF03	IN	HOT HOLDING Hot-hold is holding food above 135°.Corrected.		11/7/2012	0	HFOL

## Food Establishment Public Inspection Report

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT**

**TOOT N TOTUM #44**

**5424 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2151	EHF03	COS	HOT HOLDING		11/7/2012	12	HL1B
			Hot-dogs in hot-hold found at 120 degrees. Must hold at 135 degrees or above.				
	EHF14	COS	WATER SUPPLY		11/7/2012		
			Hot water at hand-sink in kitchen found at 80 degrees. Plumber adjusted the mixing valve leading to hand-sink and violation was corrected.				
	EHF25	COS	FOOD CONTACT SURFACES		11/7/2012		
			Milk-shake machine found dirty.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/7/2012		
			Blowers in sandwich cold-hold unit found dirty. B)Many dead flies found on floor under racks in beer walk-in refrigerator.				

## Food Establishment Public Inspection Report

From 11/1/12 thru 11/7/12

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### ESTABLISHMENT

**TOOT N TOTUM #55**

**5901 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF450					11/7/2012	0	HL1B

**TOOT N TOTUM #82**

**5900 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF888	EHF20	COS	TOXIC ITEMS		11/7/2012	8	HL1B

A)Store using Germicidal Detergent Q which cannot be used as a sanitizer because its proper strength is above 400ppm and it requires a potable rinse after use.

EHF03

COS

HOT HOLDING

11/7/2012

A)Corn dogs found holding at 100-110 degrees. B)Burritos and chicken biscuits found holding at 110 degrees, all hot hold products must hold above 135 degrees at all times.

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT**

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**UNITED SUPERMARKET #529**

5807 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1653					11/5/2012	0	HFOL

**VIENTIANE NIGHTS**  
6007 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2006	EHF21	IN	MANUAL WARE WASHING Dishwasher now sanitizing.		11/6/2012	0	HFOL

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

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**ESTABLISHMENT****WALGREENS #01304  
5709 W AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF489	EHF24	COS	THERMOMETERS		11/6/2012	3	HL1B
			Inaccurate thermometer in walk in cooler.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/6/2012		
			Food packages on floor in walk in cooler. Store foods off floor.				

**Food Establishment Public Inspection Report**

From 11/1/12 thru 11/7/12

**ESTABLISHMENT****WESTERN HORSEMAN  
2501 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2052	EHF25	COS	FOOD CONTACT SURFACES		11/7/2012	7	HL1B	
			Soda gun nozzle & holster dirty. Blowers in walkin & reachin cooler in bar area need to be cleaned. Blowers in walkin beer cooler need to be cleaned. Dirty glass found hanging on clean glass rack in bar area. Inside of ice machine needs to be cleaned.					
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/7/2012			
			Candy found in handwashing sink; handwashing sink is for handwashing only.					

**WTAMU KIMBROUGH CONCESSIONS  
19501 US HIGHWAY 87**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC315					11/3/2012	0	HL1B