

## Food Establishment Public Inspection Report

From 11/22/12 thru 11/28/12

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### ESTABLISHMENT

**AMARILLO BOWL  
712 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2077	EHF02	COS	COLD HOLDING		11/26/2012	24	HL1B
			A)Beef balls found sitting on counter at 52 degrees, must be held below 41 degrees at all times.				
	EHF03	COS	HOT HOLDING		11/26/2012		
			A)Cooked rice found holding at 106 degrees, must be 135 or above at all times if holding hot. Manager stated they are going to start holding cooked rice cold. Discarded.				
	EHF07	COS	ADEQUATE HAND WASHING		11/26/2012		
			A)Employee seen wiping hands on dirty towel to clean gloves, when gloves are soiled they should be changed; washed hands before putting on new gloves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/26/2012		
			A)Dish racks found stored in mop sink, mop sink is for mop water; store dish rack in another place.				
	EHF20	COS	TOXIC ITEMS		11/26/2012		
			A)Burn relief spray found stored next to clean dishes; store personal items away from food contact areas. B)QT sanitizer found over 400ppm, must be 200-400ppm.				

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**ESTABLISHMENT**

**AMARILLO BOWL**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2077	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		11/26/2012	24	HL1B
			A)Corrected.				
	EHF27	COS	ESTABLISHMENT PERMIT		11/26/2012		
			A)Establishment cannot find food establishment permit; a copy must be purchased from our office for \$25 and be kept at the establishment. (Repeat)				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/26/2012		
			A)Replace broken gaskets. B)Store raw products below ready to eat products in walk in. C)Store all food at least six inches off the ground. D)QT test strips needed.				

**AMARILLO COCA COLA  
701 S LINCOLN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF102					11/27/2012	0	HL1B

**Food Establishment Public Inspection Report****From 11/22/12 thru 11/28/12****ESTABLISHMENT****APPLEBEES****5630 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>
HF1109	EHF07	COS	ADEQUATE HAND WASHING		11/27/2012	11	HL1B
			Cook seen not washing hands before changing gloves.				
	EHF10	COS	SOUND CONDITION		11/27/2012		
			Severely dented can found in dry storage area.				
	EHF25	COS	FOOD CONTACT SURFACES		11/27/2012		
			a)Clean lids found stored in dirty containers. b)Clean off ice machine. c)Ice scoop holder dirty. d)Clean croutons off shelf in dry storage.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/27/2012		
			a)Clean blowers off in refrigerator and freezer. b)Lightshields needed around bulbs over grill. c)Open containers of oil and sauces found in dry storage. d)Hair restraint required for employees working in food prep areas.				

**Food Establishment Public Inspection Report**

From 11/22/12 thru 11/28/12

**ESTABLISHMENT****ARAMARK-JACK B KELLY CENTER**

2402 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC206	EHF24	COS	THERMOMETERS		11/28/2012	6	HL1B
			No thermometer found in reachin in Quiznos.				
	EHF25	COS	FOOD CONTACT SURFACES		11/28/2012		
			Can opener needed to be cleaned.				

**BAKER BROS AMERICAN DELI**

1901 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2244					11/27/2012	0	HL1B

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**ESTABLISHMENT**

**BELMAR BAKERY  
3325 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF626	EHF02	COS	COLD HOLDING		11/26/2012	12	HL1B
			A)Pre cooked meat found sitting on counter at 47 degrees; meat must be held at 41 degrees or below at all times.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/26/2012		
			A)Employee seen using hand sink for other purposes other than hand washing.				
	EHF21	COS	MANUAL WARE WASHING		11/26/2012		
			A)Clean dishes found with food debris still on them, B)Clean dishes found oily.				

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**BELMAR ELEMENTARY  
6342 ADIRONDACK TRL**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF761	EHF28	COS	ALL OTHER VIOLATIONS		11/26/2012	0	HL1B
			Clean the edges of the venthood regularly.				

**BEN E KEITH FOODS  
2300 N LAKESIDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1405	EHF25	COS	FOOD CONTACT SURFACES		11/26/2012	3	HL1B
			Can opener found dirty. B)Microwave found dirty.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

**BONHAM MIDDLE SCHOOL  
5600 SW 49TH 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>	
HF220	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/26/2012	0	HL1B	
			Post the new food manager card when it arrives.					

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**BURGER KING #13483**

**4900 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF62	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/28/2012	6	HL1B
			A)Clean blower covers in walk in cooler. B)Clean all air vents. C)Repair wall paper. D)Clean food splatter off of ceiling tiles. E)Fix door sweep on front door.				
	EHF25	COS	FOOD CONTACT SURFACES		11/28/2012		
			A)Clean front cooler. B)Clean ice machine. C)Clean gaskets on coolers.				
	EHF20	COS	TOXIC ITEMS		11/28/2012		
			Bathroom cleaner stored with to go lids.				

**Food Establishment Public Inspection Report****From 11/22/12 thru 11/28/12**

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**ESTABLISHMENT****CAKE COMPANY THE  
1502 5TH 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>
HFC137	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/26/2012	0	HL1B

a)Employees should wear hair restraints when working with food.b)Bare wood needs to be resealed.

**Food Establishment Public Inspection Report****From 11/22/12 thru 11/28/12****ESTABLISHMENT****CANYON AFTER SCHOOL PROGRAM****506 8TH 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>
HFC264					11/27/2012	0	HL1B
HFC264	EHF08	COS	GOOD HYGIENIC PRACTICES		11/26/2012	7	HL1B
			Open personal food should not be mixed with food for service.				
	EHF24	COS	THERMOMETERS		11/26/2012		
			No themometers in small refrigerator. PHF moved to other refrigerator.				
HFC264					11/26/2012	0	HL1B

**Food Establishment Public Inspection Report****From 11/22/12 thru 11/28/12**

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**ESTABLISHMENT**

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**CANYON AFTER SCHOOL PROGRAM**

HFC264					11/28/2012	0	HL1B
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HFC264					11/27/2012	0	HL1B
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**CANYON HIGH SCHOOL****1701 23RD 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>
HFC134	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/26/2012	0	HL1B

a)Ceiling tiles removed for freezing pipes need to be replaced. b)Ceiling in dish room needs to be cleaned.

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**ESTABLISHMENT**

**CHIYOS  
4313 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF25	EHF25	COS	FOOD CONTACT SURFACES		11/27/2012	17	HL1B
			a)Soda nozzles had mold on them. Wash, rinse and sanitize soda nozzles daily.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/27/2012		
			a)New gasket needed on reach in refrigerator.				
	EHF20	COS	TOXIC ITEMS		11/27/2012		
			a)Bleach sanitizer for wipedown over 200 ppm. This level is toxic.				
	EHF18	H10DAY	INSECT CONTAMINATION		11/27/2012		
			a)Dead and live roaches seen. Call pest control to spray the establishment.				
	EHF14	H10DAY	WATER SUPPLY		11/27/2012		
			a)Repair faucet on handsink.				

**Food Establishment Public Inspection Report**

From 11/22/12 thru 11/28/12

**ESTABLISHMENT****CHIYOS**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF25	EHF13	COS	HACCP PLAN/TIME		11/27/2012	17	HL1B

a)Eggrolls had a date that exceeded the 7 day hold limit. b)Ready to eat crab meat that was open in the refrigerator was not date marked.

**CHURCHS CHICKEN #592**  
**2002 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF980	EHF19	COS	RODENTS/ANIMALS/OPENINGS		11/28/2012	6	HL1B
	EHF21	COS	MANUAL WARE WASHING		11/28/2012		
	EHF28	COS	ALL OTHER VIOLATIONS		11/28/2012		

a)When employees go out the back door, they are not shutting it completely when they come back in. This leaves a gap at the back door that may allow insects in. Completely close door whenever you go in and out.

a)No sanitizer in 3 compartment sink registered. Keep the proper level of sanitizer in the 3rd compartment of the sink.

a)Refrigerator door does not shut completely. Replace gasket or fix door to seal.

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**ESTABLISHMENT****CRESTVIEW ELEMENTARY  
80 HUNSLEY 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>
HFC207					11/28/2012	0	HL1B

**DAUBERS CONCESSION  
3506 SPADE 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>
HF1893					11/28/2012	0	HL1B

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**ESTABLISHMENT****DENNYS  
9601 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>	
HF1966	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/27/2012	0	HFOL	
			a)Corrected. b)Post current food manager card.					

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**ESTABLISHMENT**

**DONUT STOP INC  
1905 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1357	EHF08	COS	GOOD HYGIENIC PRACTICES		11/28/2012	8	HL1B
			a)Food employee washed out a coffee pot in the handsink. Handsinks may only be used for handwashing.				
	EHF11	COS	PROPER HANDLING RTE		11/28/2012		
			a)Handles of scoops for vanilla and chocolate powders that go in fraps were down in the product. Since these drinks do not go through a kill step and the handles are touched with bare hands, the handles must stay out of the product.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/28/2012		
			a)Light cover needed for light in small reach in cooler so if the light shatters, glass will not be in the cooler.				

**Food Establishment Public Inspection Report****From 11/22/12 thru 11/28/12****ESTABLISHMENT****DOUGS BAR B QUE  
3313 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>
HF40	EHF02	COS	COLD HOLDING		11/27/2012	19	HL1B
			a)Ham sitting out at 62F. Must be kept at 41F or below or 135F or above. b)Kolaches with sausage in them not being held under temperature control. This food is potentially hazardous and must be kept hot or cold.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/27/2012		
			a)Gloves for cleaning lined up drying on handsink. The handsink may not be used for anything other than washing hands.				
	EHF11	COS	PROPER HANDLING RTE		11/27/2012		
			a)Opened bottle of water being stored in the ice machine. Since the ice is used for drinks, personal items may not be stored in direct contact with it.				
	EHF20	COS	TOXIC ITEMS		11/27/2012		
			a)Bleach water over 200 ppm. Sanitizer for wipedowns must be 100 ppm not exceeding 200 ppm.				
	EHF24	COS	THERMOMETERS		11/27/2012		
			a)No thermometer in reach in cooler.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

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**EL CARBONERO RESTAURANT****1700 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2173	EHF15	H10DAY	EQUIPMENT ADEQUATE		11/28/2012	3	HFOL
			Refrigerator in front prep room not holding proper temperature. Do not store anything potentially-hazardous in unit until the internal temperature is 41 degrees or below.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		11/28/2012		
			Gap in backdoor sealed.				
	EHF25	IN	FOOD CONTACT SURFACES		11/28/2012		
			Microwave replaced.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/28/2012		
			Spanish hand-washing sign needed in women's restroom. B)English hand-washing sign needed in men's restroom. A \$50.00 re-inspection fee could be charged if violations are not corrected within 10 days.				

**Food Establishment Public Inspection Report**

From 11/22/12 thru 11/28/12

**ESTABLISHMENT****ENGLISH FIELDHOUSE RESTAURANT**

10610 AMERICAN DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF395	EHF28	COS	ALL OTHER VIOLATIONS		11/27/2012	5	HL1B	
			Ice must be at food level to keep all areas of food cool. Setting food on ice does not cool top foods.					
	EHF03	COS	HOT HOLDING		11/27/2012			
			Bacon not crispy and not held hot or cold. To be held out of temperature control bacon must be cooked crispy.					

**FRAZZLEBERRY FROZEN YOGURT**

6200 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2038	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/28/2012	3	HL1B	
			Towels needed in the ladies restroom.					

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****GLORIAS RESTAURANT**

1300 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF364	EHF15	IN	EQUIPMENT ADEQUATE		11/27/2012	0	HFOL
			Corrected.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/27/2012		
			a)Lightshield needed over light in walk in cooler. b)Lightshield needed over light in dry storage area.				

**GO BURGER**

4500 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1978	EHF28	COS	ALL OTHER VIOLATIONS		11/26/2012	0	HFOL
			Store onions off the floor in back room.				

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### ESTABLISHMENT

**GOLDEN CORRAL #533  
7220 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1378	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/27/2012	0	HFOL
			Repair the ceiling in the dishwashing room.				

**HICKORY FARMS  
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF604	EHF28	COS	ALL OTHER VIOLATIONS		11/26/2012	0	HL1B
			Clean gasket on reach in cooler.				

**Food Establishment Public Inspection Report****From 11/22/12 thru 11/28/12****ESTABLISHMENT****HIGHLAND PARK SCHOOL****3801 N FM 1912**

<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>
HF760	EHF12	COS	CROSS CONTAMINATION		11/28/2012	10	HL1B
			Student assistant did not wash hands between handling dirty trays and clean trays.				
	EHF21	COS	MANUAL WARE WASHING		11/28/2012		
			Dishwasher is not sanitizing. Unit must be checked daily before use to ensure proper strength sanitizer. Hand sanitize with 50 ppm chlorine until unit is repaired.				
	EHF25	COS	FOOD CONTACT SURFACES		11/28/2012		
			Meat slicer found with food attached after cleaning. Slicer must be completely disassembled when cleaning. Ensure all food particles are removed.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/28/2012		
			Blower covers, back of blower unit and fire supression nozzle in walk in cooler need to be cleaned. b)Dishes must be dry before stacking and before reuse!				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****HP ICE  
1202 23RD 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>
HFC311					11/28/2012	0	HL1B

**HP ICE LLC  
4216 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>
HF2107					11/28/2012	0	HL1B

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**IHOP #3003**

**1711 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1275	EHF25	H10DAY	FOOD CONTACT SURFACES		11/27/2012	3	HL1B
			Slicer broken & can't be taken apart to be properly cleaned; must be replaced or repaired.Mixer & can opener dirty.Dirty dishes found stored on clean dish rack.Plastic utensils cracked & pitted hanging on clean dish rack;no longer cleanable;Discarded.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/27/2012		
			Employee coat found stored on mixer;employee personal items must be stored in designated areas, not in food prep or storage areas.Top of dishwashing machine must be cleaned.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****KENTUCKY FRIED CHICKEN****3316 DANVERS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF534	EHF25	COS	FOOD CONTACT SURFACES		11/26/2012	3	HL1B
			a)Clean all shelving in walk in. b)Soda nozzles found dirty. c)Tea nozzles found dirty. d)Clean dishes found with food debris still on them.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/26/2012		
			Clean blower covers in all walk ins.				

**KHIVA SHRINE****305 SE 5TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF939					11/28/2012	0	HL1B

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**ESTABLISHMENT**

**KIDS KOLLEGE  
2620 RUSSELL LONG 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>
HFC276					11/26/2012	0	HL1B

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**KINDRED HOSPITAL AMARILLO**

**7501 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1600	EHF08	COS	GOOD HYGIENIC PRACTICES		11/27/2012	7	HL1B
			Hospital employee seen using kitchen handsink as a dump sink and to clean out coffee mug; handsinks are for handwashing only.				
	EHF25	COS	FOOD CONTACT SURFACES		11/27/2012		
			a)Can opener blade dirty. b)Clean dishes found with food debris still on them. c)Clean all cooler gaskets.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/27/2012		
			a)Clean hood vent. b)Clean fan and wall under fan.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

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**KN ROOT BEER DRIVE IN  
3900 OLSEN 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>
HF504	EHF21	COS	MANUAL WARE WASHING		11/26/2012	8	HL1B
			a)0 ppm bleach water registered in wipe down bucket. Must be at least 100 ppm.				
	EHF02	COS	COLD HOLDING		11/26/2012		
			a)Sliced tomatoes on ice at 61F. Must be held at 41F.				

**Food Establishment Public Inspection Report****From 11/22/12 thru 11/28/12****ESTABLISHMENT****LEE EGG ROLLS  
2801 SE 27TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2220	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/28/2012	6	HL1B
			No paper towels in restroom. Towels are required at all times in the restroom.				
	EHF24	COS	THERMOMETERS		11/28/2012		
			No thermometer visible in make table cooler. All cold hold units must have a thermometer in an easy to locate area in the warmest part of the cooler. (door). Thermometers should be checked every 4 hours during operation.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/28/2012		
			Plastic utensils should all face the same direction. b) Medications must be stored away from foods. c) Shelves need to be clean and organized.				

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**LITTLE CAESARS PIZZA  
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1126	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		11/27/2012	6	HFOL
			Towel dispensers needed at handsink in restroom and by three compartment sink.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/27/2012		
			Post a valid food mgr card. A full-time supervisory employee must take and pass food mgr course by 12-14-12 or a reinspection fee may be charged.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/27/2012		
			Replace the torn and moldy gaskets on the pizza cooler.				

### Food Establishment Public Inspection Report

From 11/22/12 thru 11/28/12

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**ESTABLISHMENT**

**LUPITAS EXPRESS  
2403 HARDIN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1964	EHF23	IN	SEWAGE/WASTEWATER		11/27/2012	0	HFOL
			Corrected.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/27/2012		
			b)Post current food mgr card. c)Replace or repair torn gasket located in make table cooler. d)Repair or replace door sweep on back door.				

**M & B LEATHERS  
4518 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF190					11/28/2012	0	HL1B

**Food Establishment Public Inspection Report****From 11/22/12 thru 11/28/12**

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**ESTABLISHMENT****MID AMERICA SERV/POTTER CO DET****13100 NE 29TH 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>	
HF470	EHF28	COS	ALL OTHER VIOLATIONS		11/28/2012	0	HL1B	
			Faucet at handsink drips. Repair leak. b)Clean shelves and blower unit in walk in cooler.					

**Food Establishment Public Inspection Report**

From 11/22/12 thru 11/28/12

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**ESTABLISHMENT**

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**NORDIC GALLEY BAKERI****7402 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2236	EHF21	COS	MANUAL WARE WASHING		11/28/2012	6	HL1B
			Dish machine not sanitizing properly. Fixed before inspection was over.				
	EHF25	COS	FOOD CONTACT SURFACES		11/28/2012		
			A)Clean dish shelf. B)Clean microwave. C)Dirty rags found with clean dishes. D)Clean all cooler handles. E)Clean all utensil trays. F)Clean ice machine. G)Clean all cooler gaskets.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/28/2012		
			Raw meat stored with ready to eat food. Store raw meat under ready to eat food.				

## Food Establishment Public Inspection Report

From 11/22/12 thru 11/28/12

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### ESTABLISHMENT

#### PALO DURO HIGH SCHOOL 1400 N GRANT ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF682	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/26/2012	0	HL1B
			Ceiling tile missing in kitchen. To be corrected by next inspection.				

#### QUALITY INN EAST 1515 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF378	EHF23	IN	SEWAGE/WASTEWATER		11/27/2012	0	HFOL
			Corrected.				

**Food Establishment Public Inspection Report****From 11/22/12 thru 11/28/12****ESTABLISHMENT****RANDALL HIGH EAST  
9000 VALLEYVIEW 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>	
HF472	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/27/2012	0	HL1B	
			Serving line where self service has unprotected food needs to have a sneeze shield.					

**RANDALL HIGH SCHOOL  
5800 ATTEBURY 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>	
HF568	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/27/2012	0	HL1B	
			Sneeze shield is needed for self serve unprotected food items on serving line.					

**Food Establishment Public Inspection Report**

From 11/22/12 thru 11/28/12

**ESTABLISHMENT****REEVES - HINGER ELEMENTARY**

1005 21ST ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC124	EHF28	COS	ALL OTHER VIOLATIONS		11/26/2012	0	HL1B
			Boxes of food product on floor in walkin freezer.				

**REGINAS CORNER CAFE**

2705 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2309	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		11/27/2012	0	HFOL
			Corrected.				
	EHF24	IN	THERMOMETERS		11/27/2012		
			Corrected.				

**Food Establishment Public Inspection Report****From 11/22/12 thru 11/28/12****ESTABLISHMENT****ROSA'S CAFE & TORTILLA FACTORY****4312 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>
HF163	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/28/2012	6	HL1B
			A certified food mgr is needed within 45 days. See attached schedule.				
	EHF25	COS	FOOD CONTACT SURFACES		11/28/2012		
			Utensil in salsa not clean. If left in food,the handle must remain out of food at all times. b)Cover food in refrigeration.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/28/2012		

**Food Establishment Public Inspection Report****From 11/22/12 thru 11/28/12**

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**ESTABLISHMENT**

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**SAN ANTONIO RESTAURANT LTD****401 TILTROTOR 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>
HF1885	EHF21	COS	MANUAL WARE WASHING		11/27/2012	3	HL1B
			Dishwasher not sanitizing. Found to be out of sanitizer. Check for solution at each use. Use test strips to ensure correct concentration at 50 ppm chlorine.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/27/2012		
			Repair back door gasket. No daylight can show.				

**Food Establishment Public Inspection Report****From 11/22/12 thru 11/28/12****ESTABLISHMENT****SONIC DRIVE IN  
4320 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>
HF764	EHF03	COS	HOT HOLDING		11/28/2012	8	HL1B
			Hot dogs in steam table at 94°F. They were discarded.				
	EHF25	COS	FOOD CONTACT SURFACES		11/28/2012		
			Clean crumbs and food debris from lower shelf on prep table.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/28/2012		
			a)Hat and apron in food storage area. b)Clean the build up from the walk in door. c)Clean any dark build up from the shelves and floors throughout kitchen. d)Clean build up from floor in walk in freezer.				

**Food Establishment Public Inspection Report**

From 11/22/12 thru 11/28/12

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**ESTABLISHMENT**

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**SUBWAY****7701 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1695	EHF25	COS	FOOD CONTACT SURFACES		11/26/2012	3	HL1B
			A)Clean dishes found with food debris still on them.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/26/2012		
			A)Clean blower covers in walk in. B)Thawing must be done under cold running water.				

## Food Establishment Public Inspection Report

From 11/22/12 thru 11/28/12

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### ESTABLISHMENT

**SUBWAY #25567-216**

**1412 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1205	EHF28	COS	ALL OTHER VIOLATIONS		11/28/2012	11	HL1B
			Light in walk in cooler is not sufficient to read dates and labels. Increase wattage of bulb. b)Blower cover and inside blower are dusty. c)Slicer stored on dirty box. Remove box and store slicer on clean shelf. d)Edge of walk in door has food buildup.				
	EHF25	COS	FOOD CONTACT SURFACES		11/28/2012		
			Slicer stored with food product attached. Slicer must be completely clean of all foods before sanitizing. b)Container plates and unsleeved lids found in dirty utensil tub. c)Shelves in make table cooler need to be cleaned.				
	EHF12	COS	CROSS CONTAMINATION		11/28/2012		
			Dressings of various types touching other types in holding pans. Use the plastic inserts to raise bottle spouts off bottom of pan.				
	EHF09	COS	APPROVED SOURCE/LABELING		11/28/2012		
			Spray bottle oven cleaner not labeled.				

**Food Establishment Public Inspection Report**

From 11/22/12 thru 11/28/12

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**ESTABLISHMENT****SUNRISE ELEMENTARY  
5123 SE 14TH 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>
HF666					11/28/2012	0	HL1B

**SUSHIC, LLC  
2402 4TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC309					11/28/2012	0	HL1B

**Food Establishment Public Inspection Report****From 11/22/12 thru 11/28/12****ESTABLISHMENT****SUZYS INTERNATIONAL MARKET****3318 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>
HF2108	EHF09	COS	APPROVED SOURCE/LABELING		11/28/2012	10	HL1B
			a)Label all items on shelves with proper labels.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/28/2012		
			a)Paper towels needed at handsink in restroom.				
	EHF20	COS	TOXIC ITEMS		11/28/2012		
			a)Unlabeled chemical under mop sink. Label all chemicals.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/28/2012		
			a)Clean flour from shelf in store where it is sold.				

**Food Establishment Public Inspection Report****From 11/22/12 thru 11/28/12**

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**ESTABLISHMENT****TACO BELL #23108****611 23RD 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>
HFC257	EHF25	COS	FOOD CONTACT SURFACES		11/28/2012	3	HL1B
			Soda bag connection should not be on ground.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/28/2012		
			Box of food on floor of walkin freezer.				

**Food Establishment Public Inspection Report****From 11/22/12 thru 11/28/12****ESTABLISHMENT****TACO BUENO  
6001 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>
HF1150	EHF08	COS	GOOD HYGIENIC PRACTICES		11/27/2012	11	HL1B
			Do not use handsink for any purposes other than handwashing. Do not dump drinks or food into handsink.				
	EHF09	COS	APPROVED SOURCE/LABELING		11/27/2012		
			Two unlabeled jars of salsa in cooler. Store all personal food separately from food for customers.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/27/2012		
			a)Clean the underside of the shelf over the hot hold area. b)Clean the food from the shelves in the walk in cooler. c)Clean any food splatter from clean dishes stored on shelves.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/27/2012		
			a)Clean the blowers in the walk-in cooler. b)Remove rust from the cart near the fryer.				

## Food Establishment Public Inspection Report

From 11/22/12 thru 11/28/12

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### ESTABLISHMENT

**TACO VILLA #3  
1826 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF750	EHF10	COS	SOUND CONDITION		11/26/2012	10	HL1B
			a)Cans of jalepenos on the rack that were dented on the rim. Remove all cans that are dented on the rim or seam from service.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/26/2012		
			a)No paper towels at handsink in the back.				
	EHF25	COS	FOOD CONTACT SURFACES		11/26/2012		
			a)Two chipped knives found on the knife magnet. Remove all chipped knives from service. b)Spoon for beans being held in water at 112F. Water must be 41F or below or 135F or above.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/26/2012		
			a)Concrete in front of 3 compartment sink needs to be retiled or made to be smooth and easily cleanable. Water and food debris collects in the uneven surfaces.				

**Food Establishment Public Inspection Report****From 11/22/12 thru 11/28/12****ESTABLISHMENT****TX CHICKEN WOK  
2406 PARAMOUNT 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>
HF1461	EHF28	COS	ALL OTHER VIOLATIONS		11/26/2012	8	HL1B
			a)Clean batter from under mixer. b)Clean bottom of stand up refrigerator.				
	EHF20	COS	TOXIC ITEMS		11/26/2012		
			a)Unlabeled spray bottle of chemical. Label all chemicals.				
	EHF04	COS	PROPER COOKING TEMPERATURES		11/26/2012		
			a)Fried pork cooked to 120-140F. Must be reheated to 165F. b)Eggroll with pork cooked to 110F. Must be reheated to 165F.				

**Food Establishment Public Inspection Report**

**From 11/22/12 thru 11/28/12**

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**ESTABLISHMENT**

**TYLERS BARBEQUE  
2014 PARAMOUNT 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>
HF1931					11/28/2012	0	HL1B

**Food Establishment Public Inspection Report**

From 11/22/12 thru 11/28/12

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**ESTABLISHMENT**

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**UNITED SUPERMARKET #523****5601 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>
HF1679	EHF02	IN	COLD HOLDING Corrected.		11/26/2012	0	HFOL
	EHF15	IN	EQUIPMENT ADEQUATE Corrected.		11/26/2012		
	EHF25	IN	FOOD CONTACT SURFACES Corrected.		11/26/2012		

**Food Establishment Public Inspection Report****From 11/22/12 thru 11/28/12****ESTABLISHMENT****WESTERN PLATEAU ELEMENTARY****4927 SHAWNEE TRL**

<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>	
HF465	EHF18	H10DAY	INSECT CONTAMINATION		11/26/2012	3	HL1B	
			A live roach was seen in the kitchen near the serving line.					

**WESTGATE AMA PREMIERE CINEMA****7701 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF479	EHF28	COS	ALL OTHER VIOLATIONS		11/26/2012	0	HL1B	
			A)Corrected. B)All employees making food must wear a hair restraint.					

**Food Establishment Public Inspection Report****From 11/22/12 thru 11/28/12****ESTABLISHMENT****WIENERSCHNITZEL****4431 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>
HF560	EHF25	COS	FOOD CONTACT SURFACES		11/28/2012	6	HL1B
			a)Chipped knife hanging on knife magenet. Remove all chipped utensils from service as the broken tip is no longer an easily cleanable surface.				
	EHF29	IN	RECOGNITION		11/28/2012		
			a)This establishment has consistent low scores and is always clean and well managed with knowledgable food employees.				
	EHF20	COS	TOXIC ITEMS		11/28/2012		
			a)Quat sanitizer over 400 ppm. Must be at 200 ppm, not exceeding 400 ppm.				