

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT****7 BAR AND GRILL  
3130 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>
HF2023	EHF19	IN	RODENTS/ANIMALS/OPENINGS A)Corrected.		11/8/2012	0	HFOL
	EHF20	IN	TOXIC ITEMS A)Corrected.		11/8/2012		
	EHF28	IN	ALL OTHER VIOLATIONS A)Corrected.		11/8/2012		

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

**ESTABLISHMENT****ABUELOS MEXICAN EMBASSY****3501 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF476	EHF25	COS	FOOD CONTACT SURFACES		11/13/2012	11	HL1B
			Cell phone setting on to go container lid. Cell phones are not sanitary. Store phones & personal equipment away from foods & food service items.b)Salsa blender stored on non sanitary surface.c)Handles to all reach in & walk in coolers need to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/13/2012		
			Lightshield needed in walk in cooler. b)Store all single service(to go containers)inverted on clean shelves. c)Eggs stored above ready to eat foods. d)Food scoop without handle. Handles are required on scoops.				
	EHF07	COS	ADEQUATE HAND WASHING		11/13/2012		
			Employees observed not washing hands before putting on gloves. Hands must be cleaned to prevent contaminating gloves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/13/2012		
			Employee using handsink to wash knife. b)Food scoop setting in handsink. Handsinks may not be used to wash dishes or for any purpose other than handwashing.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

**ESTABLISHMENT****AFRICAN SAFARI  
5945 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1570	EHF24	H10DAY	THERMOMETERS		11/8/2012	6	HL1B	
			No thermometer in refrigerator. To be corrected within 10 days.					
	EHF27	H10DAY	ESTABLISHMENT PERMIT		11/8/2012			
			Establishment permit not posted. To be corrected within 10 days.					

**ALBERTSON #4203  
2200 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF525					11/9/2012	0	HFOL

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

**ESTABLISHMENT****ALBERTSONS 4203 DELI & BAKERY**

2200 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF72	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/9/2012	0	HFOL
			Clean additional carts in deli.				

**AMARILLO COURTYARD INN**

8006 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1358	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/8/2012	3	HL1B
			a)Clean the inside of the juice machine. b)Post a valid food manager card.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/8/2012		
			a)Soap needed at handsink. b)Towels needed at handsink.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

**ESTABLISHMENT****ANDERSON MERCHANDISERS**

421 SE 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF722					11/13/2012	0	HFOL

**ARBYS #1658**

4406 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1447	EHF28	COS	ALL OTHER VIOLATIONS		11/13/2012	4	HL1B
			a)Bag of onions on floor. b)Replace missing ceiling tile by ovens. c)Repair cracked or missing areas of tile by back door.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/13/2012		
			a)Rags stored in handsink. b)Ice dumped in handsink.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

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**AVONDALE ELEMENTARY  
1500 S AVONDALE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF684	EHF24	COS	THERMOMETERS		11/12/2012	6	HL1B
			The thermometer in the milk cooler was broken.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/12/2012		
			The QA sanitizer needed changed.				
	EHF25	COS	FOOD CONTACT SURFACES		11/12/2012		
			The ice paddle was stored on a dusty surface.				

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

**BAHAMA BUCKS  
1921 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1354	EHF28	COS	ALL OTHER VIOLATIONS		11/14/2012	10	HL1B
			Intake vents to central heat & air dusty.				
	EHF25	COS	FOOD CONTACT SURFACES		11/14/2012		
			a)Knife found chipped & no longer easily cleanable.b)Ice scoop found cracked & chipped & no longer easily cleanable.				
	EHF20	COS	TOXIC ITEMS		11/14/2012		
			Spray bottles with unidentifiable liquid.Must label all chemicals.				
	EHF10	COS	SOUND CONDITION		11/14/2012		
			Bottle of maraschino cherries labeled as "refrigerate before opening" not being refrigerated.				

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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### ESTABLISHMENT

#### BAKERSVILLE CUPCAKES

5120 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2288					11/13/2012	0	HL1B

#### BANGKOK RESTAURANT

5901 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF168	EHF25	COS	FOOD CONTACT SURFACES		11/14/2012	3	HL1B
			Ice scoop stored on dirty surface.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT****BANGKOK TOKYO  
2413 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2281	EHF28	COS	ALL OTHER VIOLATIONS		11/13/2012	3	HL1B
			a.) Invert soup spoons so handles are facing upwards.				
	EHF27	COS	ESTABLISHMENT PERMIT		11/13/2012		
			a.) No current establishment permit in the building. Contact our office for a duplicate copy.				

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

**BEST WESTERN SANTA FE  
4600 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF125	EHF28	H60 DAY	ALL OTHER VIOLATIONS		11/13/2012	8	HL1B
			A)Food and single use items must be stored at least 6 inches off of the floor. (cos) B)Post current food establishment permit. C)Post current food manager card. D)Post last inspection. (cos)				
	EHF20	COS	TOXIC ITEMS		11/13/2012		
			Bleach wipe down solution found at over 200 ppm; solution should be 100 ppm.				
	EHF03	COS	HOT HOLDING		11/13/2012		
			A)Biscuit gravy found at 113 degrees. B)Egg patties found at 116 degrees. All food was thrown away.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

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**BIZZY BEES CHILDCARE & PRESCHL**

6500 OFFICE PARK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD55					11/13/2012	0	HL1B

**BLUE SKY**

4201 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF976	EHF07	COS	ADEQUATE HAND WASHING		11/13/2012	7	HL1B	
			Two employees observed not washing hands prior to putting on new gloves. Hands must be washed prior to putting on gloves.					
	EHF25	COS	FOOD CONTACT SURFACES		11/13/2012			
			Meat press stored dirty. b)Tomatoe slicer and c)vegetable slicer stored dirty.					

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

**BRACEROS BAR AND GRILL**

**2822 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2152	EHF25	IN	FOOD CONTACT SURFACES		11/14/2012	3	HFOL
			A)Corrected. B)Corrected.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		11/14/2012		
			A & B corrected. Walk in cooler still at 45°. Skirt steak temped at 45°. A \$50 reinspection fee is being charged and the establishment has 3 days to correct the violation. The business has until 11/15/12 at 5pm to pay fee.				
	EHF28	IN	ALL OTHER VIOLATIONS		11/14/2012		
			A)Corrected.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

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**BUCKHORN FAMILY RESTAURANT****7000 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>
HF801	EHF28	H45 DAY	ALL OTHER VIOLATIONS		11/8/2012	0	HFOL
			Dust ceiling fans located in dining area.				
	EHF15	IN	EQUIPMENT ADEQUATE		11/8/2012		
			Corrected.				

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

**BURGER BAR THE  
614 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2074	EHF07	COS	ADEQUATE HAND WASHING		11/9/2012	29	HL1B
			Employees not washing hands before putting on gloves. Hands must be washed at each glove change.				
	EHF02	COS	COLD HOLDING		11/9/2012		
			Mushrooms on grill table at 50°. Sliced mushrooms must be held at 41° or less. Improper thawing used for turkey. Outside temp was 51°F. Thawing must be done in fridge/under cool running water/or in microwave as part of cooking process. Can't thaw at room temp.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/9/2012		
			Cooks clothing dirty. b) Tattered dirty rag hanging on cooks belt. c) Cook wiped hands on dirty rag.				
	EHF09	COS	APPROVED SOURCE/LABELING		11/9/2012		
			No label on flour bulk container. b) Container white granular food not labeled. c) Several containers with 2 different labels. All non easily identifiable foods must be labeled to prevent misuse.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		11/9/2012		
			Clean & sanitize inside ice machine, can opener & holder, mixer, soda gun holder, walkin cooler floor, shelves, door & reachin gaskets. Bar ice tub open when not in use & no lid. Install splash guard & lid for ice bin. Walkin door bent & exposing insulation.				

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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### ESTABLISHMENT

#### BURGER BAR THE

HF2074	EHF23	H10DAY	SEWAGE/WASTEWATER	11/9/2012	29	HL1B
Waste water drain at ice machine at bar leaks on floor.b)Drain line at keg cooler leaks onto floor.						
	EHF20	COS	TOXIC ITEMS	11/9/2012		
Sanitizer over 400ppm ammonia in kitchen wipe down bucket.						
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED	11/9/2012		
Manager on duty not knowledgeable of labeling requirements. b)Manager not knowledgeable of thawing requirements.c)Sanitizer strength requirements.						
	EHF28	H10DAY	ALL OTHER VIOLATIONS	11/9/2012		
Small gap at back door needs to be sealed. Last inspection must be posted in establishment. Female restroom needs a covered waste can.(2nd notice).Cook not wearing hair restraint.						

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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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	EHF27	IN	ESTABLISHMENT PERMIT 1 correction.		11/9/2012	0	HFOL
	EHF24	IN	THERMOMETERS 1 correction.		11/9/2012		
	EHF25	IN	FOOD CONTACT SURFACES 3 corrections.		11/9/2012		

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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### ESTABLISHMENT

**BURGER KING #2185  
4317 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF425	EHF24	COS	THERMOMETERS		11/14/2012	14	HL1B
			No thermometer in salad cooler. A thermometer must be in all coolers holding potentially hazardous foods. Sliced tomatoes are potentially hazardous.				
	EHF20	COS	TOXIC ITEMS		11/14/2012		
			Sanitizer bleach over 200 ppm in 3 compartment sink. Must be 50 ppm, not exceeding 200 ppm.				
	EHF13	COS	HACCP PLAN/TIME		11/14/2012		
			Sliced tomatoes that are held out of temperature were taken out at 9:15 am and had a time dot on them to be thrown away at 2 pm. This exceeds the 4 hr hold limit on foods out of temperature and violates Burger King's HACCP plan.				
	EHF11	COS	PROPER HANDLING RTE		11/14/2012		
			Ready to eat leaf lettuce sitting out with no lid for protection. Keep ready to eat food properly covered and protected so they do not become contaminated.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/14/2012		
			Clean drip from venthood.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

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**BURGER KING #4796  
4210 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>
HF493	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/12/2012	4	HL1B
			Clean under shelves and corners of walk in cooler.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/12/2012		
			Open drink by the drive thru. Lids and straws needed on drinks.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF413	EHF25	IN	FOOD CONTACT SURFACES		11/9/2012	0	HM4	
			All food contact surfaces and entire kitchen has been cleaned. b)All exposed foods have been discarded.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/9/2012			
			Replace ceiling panels. b)Change cooking oil in fryers. *****Approved to reopen*****					

**BUSHLAND HIGH SCHOOL  
1201 S FM 2381**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP20					11/13/2012	0	HL1B

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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### ESTABLISHMENT

**BUSHLAND ISD  
1 BLACK HAWK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP10					11/13/2012	0	HL1B

### **BUTTERFLIES & BULLFROGS 3107 SW 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD59	EHF20	COS	TOXIC ITEMS		11/13/2012	3	HL1B
				a)Quat sanitizer over 400 ppm in spray bottle. This was diluted to 200 ppm.			

**Food Establishment Public Inspection Report**

**From 11/8/12 thru 11/14/12**

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**ESTABLISHMENT**

**CEDAR SHACK  
5005 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>
HF276	EHF21	IN	MANUAL WARE WASHING	Corrected, test strips acquired.	11/9/2012	0	HFOL

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

**CHADS COFFEE  
6200 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2058	EHF21	H10DAY	MANUAL WARE WASHING		11/14/2012	6	HL1B
			a)Three compartment sink must be available for use during all food service hours. b)All food contact surfaces need to be washed, rinsed & sanitized properly.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		11/14/2012		
			Handsink in back room blocked.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/14/2012		
			Shell eggs stored over other items in the refrigerator.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT****CHEDDARS CASUAL CAFE  
3901 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>
HF1697					11/13/2012	0	HFOL

**CHETS COUNTRY STORE  
5157 ARDEN 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>
HF1033					11/8/2012	0	HL1B

**Food Establishment Public Inspection Report**

**From 11/8/12 thru 11/14/12**

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**ESTABLISHMENT**

**CHILDRENS CIRCLE OF FRIENDS**

**3510 BOWIE 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>
HFD57					11/14/2012	0	HL1B

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

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**CHURCHS CHICKEN #591**

**200 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF987	EHF28	COS	ALL OTHER VIOLATIONS		11/14/2012	10	HL1B
			A)Clean blower covers. B)Replace broken tiles on wall by 3 compartment sink by next inspection.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/14/2012		
			A)Hand drying machine must be heated, must fix or provide towels.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/14/2012		
			A)Employees using handsink for other purposes other than hand washing. B)Employees seen chewing gum, gum is not allowed. C)Employee seen washing hands in 3 compartment sink, hands must be washed in handsink.				
	EHF20	COS	TOXIC ITEMS		11/14/2012		
			A)Bleach solution found over 200ppm, must be 100ppm for wipe down. B)Chemical bottle found mislabeled.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT****CITY VIEW ELEMENTARY****3404 KNOLL DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1833	EHF25	COS	FOOD CONTACT SURFACES	Can opener needed to be cleaned.	11/12/2012	3	HL1B

**CRAVE FACTORY LLC THE****7535 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2261	EHF25	COS	FOOD CONTACT SURFACES	Mixer needed to be cleaned.	11/8/2012	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS	Single use containers should not be stored in back storage area where they are not protected.	11/8/2012		

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

**ESTABLISHMENT**

**CVS/PHARMACY #7762**  
**2012 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF754	EHF28	IN	ALL OTHER VIOLATIONS	a)Corrected. B)Corrected. C)Corrected.	11/8/2012	0	HFOL

**DANIELS DRIVE IN**  
**2911 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF75	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED	Food manager card posted.	11/9/2012	0	HFOL

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

**DAYS INN EAST  
1701 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1549	EHF20	COS	TOXIC ITEMS		11/8/2012	8	HL1B
			Bleach sanitizer water in 3 compartment sink found at over 200 ppm; bleach sanitizer water in sink should be no more than 50 ppm.				
	EHF02	COS	COLD HOLDING		11/8/2012		
			Pitcher of milk available for public consumption found at 48 degrees; milk was thrown away.				
	EHF28	IN	ALL OTHER VIOLATIONS		11/8/2012		
			1 correction from last inspection				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

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**DOLLAR GENERAL STORE #11828****7040 MCCORMICK RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR70	EHF28	COS	ALL OTHER VIOLATIONS		11/8/2012	4	HL1B
			Damaged or return food products found in mop sink. Never store anything in the mop sink. b)Shelves in milk cooler need to be cleaned. c)Covered waste can needed in female restroom. d)Handwash signs needed in restroom.				
	EHF10	COS	SOUND CONDITION		11/8/2012		
			Seam dented cans on shelf for sale. Seam dented cans are not allowed to be sold.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT****DOLLAR GENERAL STORE #7285****403 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF54	EHF10	COS	SOUND CONDITION		11/12/2012	7	HL1B
			Several dented cans found on shelves.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/12/2012		
			Need towels at the handsinks in the ladies room.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

---

**ESTABLISHMENT****DONG PHUONG  
2218 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>
HF171	EHF25	COS	FOOD CONTACT SURFACES		11/8/2012	3	HL1B
			Ice scoop chipped and needs to be replaced.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/8/2012		
			Light shields needed above vegetable displays.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT****DONUT STOP INC  
4500 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1731	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/12/2012	7	HL1B
			Replace the moldy wooden mopsink surround. One correction from previous inspection.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/12/2012		
			Hand soap dispenser needed at handsink in coffee area.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/12/2012		
			Scraper in handsink. Keep handsinks clear and do not store anything in the handsinks. Use for handwashing only.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

**ESTABLISHMENT****DONUT STOP/JIMMYS JAVA**

5815 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF116	EHF28	COS	ALL OTHER VIOLATIONS		11/8/2012	0	HL1B	
			Clean the lower cabinets in the coffee area. b)Do not use the handsink for anything other than handwashing even when the area is closed for the day.					

**EASTRIDGE ELEMENTARY**

1314 EVERGREEN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF673	EHF16	COS	HAND WASH FACILITIES ADEQUATE		11/14/2012	6	HL1B	
			Access to hand sink blocked in kitchen. Hand sink must be accessible at all times.					
	EHF25	COS	FOOD CONTACT SURFACES		11/14/2012			
			Ice scoop found cracked. Discarded. Ice scoops that are cracked can harbor bacteria within crack and are not considered easily cleanable.					

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

**ESTABLISHMENT****EL JALAPENO CAFE  
4400 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1552	EHF25	COS	FOOD CONTACT SURFACES		11/14/2012	3	HL1B
			Tea nozzles found dirty; tea nozzles must be broken apart and cleaned daily using the wash, rinse, sanitize and air dry process.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/14/2012		
			a)Defrost small reach in cooler located next to soda machine. b)Defrost reach in freezer located next to grill.				

**FAMOUS DAVES  
8518 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1837	EHF21	IN	MANUAL WARE WASHING		11/12/2012	0	HFOL
			A)Corrected.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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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
HFC277					11/9/2012	0	HFOL

**FRANKS BAKERY**  
**1923 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF134	EHF21	IN	MANUAL WARE WASHING Corrected.		11/14/2012	0	HFOL

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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### ESTABLISHMENT

**FUDGE LADY  
6661 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2060					11/12/2012	0	HL1B

### GENE HOWE ELEMENTARY 5108 PICO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF338	EHF25	COS	FOOD CONTACT SURFACES	a)Ice machine needed to be cleaned. b)Ice scoops stored on top of ice machine, should be on clean dry surface.	11/13/2012	3	HL1B

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT****GJS CAFE & GRILL  
3609 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>	
HF2001	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/13/2012	0	HL1B	
			a)Raw eggs stored above vegetables. b)Raw meat stored above ready to eat foods.					

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

**GLORIAS RESTAURANT  
1300 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF364	EHF25	COS	FOOD CONTACT SURFACES		11/14/2012	6	HL1B
			a)Ice scoop found dirty. b)Blender found dirty.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/14/2012		
			a)Lightshield needed over light in walk in cooler;or light bulb needs to be replaced with a shatterproof bulb. b)Lightshield needed over light in dry storage area, or light bulb needs to be replaced with a shatterproof bulb.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		11/14/2012		
			Steam table found not adequately hot holding food at 135° or above; steam table needs to be repaired or replaced. Do not use until it is fixed.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT****HALES HAVEN  
4109 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFX70					11/13/2012	0	HL1B FOOD

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

**HC ASIAN GARDEN**

**102 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC316	EHF28	COS	ALL OTHER VIOLATIONS		11/9/2012	18	HL1B
			Ice scoop should not be left in ice inside ice machine.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		11/9/2012		
			Handwashing sink at Sushi bar was blocked with pan, sink must be available at all times.				
	EHF11	COS	PROPER HANDLING RTE		11/9/2012		
			Pan of lemons in ice bin, ice used for food can not be used for cooling product.				
	EHF10	COS	SOUND CONDITION		11/9/2012		
			Cans dented on top, bottom, side seams or severely dented should be removed from service.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/9/2012		
			Personal drinks in food areas must have lid and straw.				

**Food Establishment Public Inspection Report**

**From 11/8/12 thru 11/14/12**

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**ESTABLISHMENT**

**HC ASIAN GARDEN**

HFC316	EHF24	COS	THERMOMETERS	11/9/2012	18	HL1B
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a)Thermomter in sushi cabinet not reading proper temperature. b)Thermometer in reachin under cabinet was not reading proper temperature. c)No thermometer found in green refrigerator.

**HEALTH HUT THE  
5114 S WESTERN ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2323					11/13/2012	0	HL1B

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

**HILS BURGERS  
1300 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC225	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/9/2012	3	HL1B
			a)Light shields missing in kitchen. b)Ceiling tile in kitchen needs to be replaced.				
	EHF25	COS	FOOD CONTACT SURFACES		11/9/2012		
			Tea nozzle needed to be cleaned.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

**ESTABLISHMENT****HUMMERS****2600 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF721	EHF25	COS	FOOD CONTACT SURFACES		11/13/2012	8	HL1B	
			a)Chipped knife in kitchen. Remove all chipped utensils from use. b)Clean ice machine on North side.c)Tea nozzles had build up on them. Wash, rinse and sanitize tea nozzles daily to prevent buildup.					
	EHF02	COS	COLD HOLDING		11/13/2012			
			a)Diced tomatoes in reach in cooler at 49°F.b)Sandwich meat in reach in cooler at 49°F.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF665					11/13/2012	0	HL1B

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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### ESTABLISHMENT

**JASONS DELI  
7406 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF69	EHF28	COS	ALL OTHER VIOLATIONS		11/14/2012	4	HL1B
			Dishes are being stacked wet, allow to air dry before stacking.				
	EHF03	IN	HOT HOLDING		11/14/2012		
			Chili holding at 185°F.				
	EHF02	IN	COLD HOLDING		11/14/2012		
			a)Turkey holding at 41°. b)Tomatoes holding at 40°.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/14/2012		
			Employee seen using handsink for other purposes other than handwashing.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

**ESTABLISHMENT****JESUS CHRIST IS LORD TRAVEL CT****11301 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1804	EHF25	IN	FOOD CONTACT SURFACES		11/9/2012	0	HFOL
				a)Corrected. b)Corrected. c)Corrected. d)Corrected. g)Corrected. i) Corrected. j)Corrected.			
	EHF28	IN	ALL OTHER VIOLATIONS		11/9/2012		
				a)Corrected. b)Corrected. c)Corrected. d)Corrected. e)Corrected. f)Corrected.			

**LA CHOZA****1405 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF864	EHF25	COS	FOOD CONTACT SURFACES		11/8/2012	3	HL1B
				Spoon handle found stored below food level in rice container in make-table. B)Scoop handle found stored below food level in salt container. Handles must be stored above food level.			

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT****LA CORONA DE TEJAS  
5600 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>
HF2078	EHF28	COS	ALL OTHER VIOLATIONS		11/9/2012	0	HL1B
			Covered trash needed in womens restroom.				

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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### ESTABLISHMENT

**LA QUINTA INN #0639**

**2108 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1338	EHF21	H 3 DAYS	MANUAL WARE WASHING		11/14/2012	14	HL1B
			A) All purpose cleaning being used to clean food contact surfaces, must use a sanitizer.(Repeat) If not corrected by 11/19/12 a \$50 reinspection fee will be charged.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/14/2012		
			A) Establishment does not have a certified food manager, one is needed by 12/12/12. Class cost \$40 dollars and starts at 8am on 12/12/12.				
	EHF20	COS	TOXIC ITEMS		11/14/2012		
			A) Chemical found in bottle without correct labeling.				
	EHF02	COS	COLD HOLDING		11/14/2012		
			A) Milk found holding at 47 degrees, must remain below 41 degrees at all times.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT****LAWNDALE ELEMENTARY****2215 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>	
HF651	EHF28	COS	ALL OTHER VIOLATIONS		11/9/2012	0	HL1B	
			a)Can opener blade is dull. Replace blade. b)Fan at prep table is dusty. c)Light covers on vent hood are dusty.					

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

**ESTABLISHMENT****LOVES COUNTRY STORE #250****14701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP4	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/8/2012	10	HL1B
			Repair floor tile at coke box shelf and floor drain and in front of mopsink. Mgr stated that floor replacement will be done in approx 3 months.				
	EHF27	IN	ESTABLISHMENT PERMIT		11/8/2012		
			Food establishment expires 12/31/12.				
	EHF07	COS	ADEQUATE HAND WASHING		11/8/2012		
			Employee seen filling bags of ice without first washing hands.				
	EHF14	IN	WATER SUPPLY		11/8/2012		
			Public water supply TCEQ 1880052				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		11/8/2012		
			Certified food manager required.				

**Food Establishment Public Inspection Report**

**From 11/8/12 thru 11/14/12**

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**ESTABLISHMENT**

**LOVES COUNTRY STORE #250**

HPF4	EHF23	H10DAY	SEWAGE/WASTEWATER	11/8/2012	10	HL1B
P trap at Subway line handsink leaking.						

**LOVES TRAVEL STOP #200**

**6930 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>
HF770	EHF15	IN	EQUIPMENT ADEQUATE		11/9/2012	0	HFOL
corrected.							

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

**LUPITAS EXPRESS  
2403 HARDIN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1964	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/8/2012	17	HL1B
			a)No paper towels were available at handwashing sink. b)No soap was available in employee restroom.				
	EHF12	COS	CROSS CONTAMINATION		11/8/2012		
			Several pans of cooked potentially hazardous food found without date marks; employee knew date of preparation and pans were dated by end of inspection.				
	EHF07	COS	ADEQUATE HAND WASHING		11/8/2012		
			Employee observed not washing hands before putting on gloves.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		11/8/2012		
			Water heater is leaking water into back of food establishment; heater must be repaired or replaced.				
	EHF24	COS	THERMOMETERS		11/8/2012		
			a)Thermometer needed in make table cooler. b)Thermometer needed in reach-in cooler located next to grill.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

**ESTABLISHMENT****LUPITAS EXPRESS**

HF1964	EHF28	H10DAY	ALL OTHER VIOLATIONS	11/8/2012	17	HL1B
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a)Post last inspection.(cos) b)Post current food manager card. c)Replace or repair torn gasket located in make table cooler. d)Repair or replace door sweep located on back door.

**LYDIAS II****2616 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF188	EHF25	COS	FOOD CONTACT SURFACES		11/8/2012	6	HL1B
			Microwave found dirty.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		11/8/2012		
			Back door left open without screening.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

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**MARBLE SLAB CREAMERY  
201 WESTGATE PKWY WEST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF855	EHF28	IN	ALL OTHER VIOLATIONS		11/12/2012	0	HL1B	
			A)Corrected. B)Corrected. C)Corrected. D)Corrected.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF657	EHF28	COS	ALL OTHER VIOLATIONS		11/12/2012	0	HL1B	
			Dust buildup on ceiling over prep table.					

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

**ESTABLISHMENT****MCDONALDS  
1815 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2321	EHF25	COS	FOOD CONTACT SURFACES		11/13/2012	6	HL1B
			Drive thru window ice scoop holster found dirty.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/13/2012		
			Post current fd estab. permit. Employees involved with food preparation found with bracelets on arms; while preparing food, food employees may not wear jewelry on their arms and hands except for a wedding band. cos. 1 correction from last inspection.				
	EHF23	COS	SEWAGE/WASTEWATER		11/13/2012		
			No toilet paper available in mens employee restroom.				

**4215 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1239					11/13/2012	0	HL1B

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT****MCDONALDS****4402 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1465	EHF25	COS	FOOD CONTACT SURFACES		11/12/2012	3	HL1B	
			Ice scoop stored on top of ice machine instead of in sanitary blue bucket. Keep ice scoop in a clean location without dust.					

**6312 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF482	EHF28	COS	ALL OTHER VIOLATIONS		11/12/2012	0	HL1B	
			Boxes of cups stored on floor.					

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

**ESTABLISHMENT****MIDNIGHT RODEO  
4400 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF414	EHF23	H 3 DAYS	SEWAGE/WASTEWATER		11/12/2012	7	HFOL
			a)Repair plumbing at Northeast bar. b) repair leak at East bar. If either of these corrections are not made in 3 days, a \$50 reinspection fee will be charged.				
	EHF14	H 3 DAYS	WATER SUPPLY		11/12/2012		
			a)Hot water must be available at all handsinks. If not corrected in 3 days a \$50 reinspection fee will be charged.				

**NIGHT & DAY CARE & PLAY INC  
2831 MAYS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD31	EHF13	COS	HACCP PLAN/TIME		11/12/2012	4	HL1B
			a)Open ham in refrigerator from Saturday had no datemark on it. Date mark all potentially hazardous food items in the refrigerator for more than 24 hours.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT****OAKDALE ELEMENTARY**

2711 S HILL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF757					11/13/2012	0	HL1B

**OASIS GRILLE**

2715 ARNOT RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP44	EHF14	IN	WATER SUPPLY		11/8/2012	0	HL1B
			Public water supply 1880057.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

**ESTABLISHMENT****PETRO DUNKIN DONUTS 307****8500 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2320	EHF28	H45 DAY	ALL OTHER VIOLATIONS		11/9/2012	0	HL1B	
			A)Post current food manager card. B)Post current food establishment permit. C)Spanish handwashing sign needed in womens restroom (cos) D)Spanish handwashing sign needed in mens restroom.(cos)					

**PLEASANT VALLEY BAPTIST CHURCH****555 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD41	EHF25	COS	FOOD CONTACT SURFACES		11/13/2012	3	HL1B	
			A)Refrigerator shelves found dirty. B)Microwave found dirty.					

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT****POPEYES  
7200 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>
HF943	EHF08	COS	GOOD HYGIENIC PRACTICES		11/8/2012	7	HL1B
			Personal drink without lid and straw in kitchen.				
	EHF25	COS	FOOD CONTACT SURFACES		11/8/2012		
			a)Can opener needed to be cleaned. b)Hand washing sink needed to be cleaned. c)Door handle on walkin needed to be cleaned.				

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

**POTATO FACTORY  
114 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2217	EHF25	COS	FOOD CONTACT SURFACES		11/8/2012	6	HL1B
			Mixers stored with batter attached. b)Soda nozzles not cleaned properly. Nozzles must be washed and sanitized daily. c)Scoops for foods don't have handles. Handles are required. d)Gaskets to refrigerators need to be cleaned.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		11/8/2012		
			Food manager needed. Food manager can only be manager at one location. Food manager must be a full time regular employee on site at least 40 hrs. per wk.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/8/2012		
			Fan blowing on dishes not clean. b)Handwash signs in Spanish and English must be posted in restroom.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT****QUALITY INN EAST  
1515 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF378	EHF28	COS	ALL OTHER VIOLATIONS		11/14/2012	6	HL1B
			A)Food and single use items must be stored at least 6 inches off of the floor. B)Defrost small reach-in cooler located in kitchen area.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		11/14/2012		
			Pipe located under handsink in employee restroom is broken and leaking water onto floor; sink must be repaired or replaced so that it is no longer leaking.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		11/14/2012		
			Handsink located in kitchen area was covered by a microwave and not accessible for employees to wash their hands.				

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

**RED ROBIN  
8720 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2319	EHF07	COS	ADEQUATE HAND WASHING		11/8/2012	4	HL1B
			A)Employee seen cleaning counters with sanitizer and then not changing gloves and washing hands before returning to food prep.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/8/2012		
			A)Must take learn to serve to our office and pay \$40 for the City Of Amarillo food managers card by next inspection.				

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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### ESTABLISHMENT

**REGAL UA AMARILLO STAR 14**

**8275 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF964	EHF08	COS	GOOD HYGIENIC PRACTICES		11/12/2012	17	HL1B
			A)Hand sink being used for other purpose other than hand washing. Hand sinks are for hand washing only.				
	EHF13	H 6 HOUR	HACCP PLAN/TIME		11/12/2012		
			A)All hotdog bags found in front cooler do not have any dates on them, hot dogs have been in cooler for an unknown period of time. Any potentially hazardous foods held over 24 hours must have a preparation date and held no longer than 7 days.				
	EHF20	COS	TOXIC ITEMS		11/12/2012		
			A)All sanitizer bottles found over 400ppm, must be 150-400ppm as label states. B)Orange chemical found in a santizer bottle, all chemicals must be properly labeled.				
	EHF25	COS	FOOD CONTACT SURFACES		11/12/2012		
			A)Tea nozzel found dirty. (Repeat)				
	EHF23	H 6 HOUR	SEWAGE/WASTEWATER		11/12/2012		
			A)Waste water leak coming from wall behind hand sink in middle of concessions. Employee stated waste water has been flowing for 2-3 weeks. Leak has to be corrected & area surrounded cleaned and sanitized by 5:00PM 11-12-12 or concessions will be ceased.				

**Food Establishment Public Inspection Report**

**From 11/8/12 thru 11/14/12**

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**ESTABLISHMENT**

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**REGAL UA AMARILLO STAR 14**

HF964	EHF13	IN	HACCP PLAN/TIME	11/12/2012	0	HFOL
			Corrected			

EHF23	IN	SEWAGE/WASTEWATER	11/12/2012			
		Corrected				

**RIVER ROAD HIGH SCHOOL  
101 W MOBLEY AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFP29	EHF13	COS	HACCP PLAN/TIME		11/13/2012	7	HL1B
			Buffalo chicken held past date mark in refrigerator. Discarded.				

EHF25	COS	FOOD CONTACT SURFACES	11/13/2012			
		Flour scoop handle stored in contact with product. Scoops must be stored in a way that prevents handle from coming into contact with product.				

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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### ESTABLISHMENT

#### ROASTERS COFFEE & TEA

1810 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1723	EHF25	COS	FOOD CONTACT SURFACES		11/14/2012	3	HL1B	
			a)Container that holds ice scoop needs to be washed, rinsed and sanitized.					

#### SANBORN ELEMENTARY

700 S ROBERTS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF683	EHF28	COS	ALL OTHER VIOLATIONS		11/14/2012	0	HL1B	
			Ceiling panel in dry storage needs to be reset. b)Dust behind ice machine. c)Dust inside top of walk in cooler. d)Check back of blower unit for dust.					

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

**SCHAKOLAD CHOCOLATE FACTORY**

**3300 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1624	EHF08	COS	GOOD HYGIENIC PRACTICES		11/14/2012	11	HL1B
			A)Employees are reusing single service gloves over and over. Gloves are single use.				
	EHF07	COS	ADEQUATE HAND WASHING		11/14/2012		
			A)Employee seen not washing hands before putting on gloves.				
	EHF25	COS	FOOD CONTACT SURFACES		11/14/2012		
			A)Clean out all coolers. B)Clean chocolate off of wall by utensils. C)Clean utensils found with food debris still on them. D)Clean chocolate mixing machine daily by washing, rinsing, sanitizing.				

### Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

**SONIC DRIVE IN  
1007 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC215	EHF07	COS	ADEQUATE HAND WASHING		11/9/2012	4	HL1B
Employee did not wash hands and change gloves after cleaning table before returning to preparing food.							

**ST MARYS CATHOLIC CHURCH  
22830 PONDASETA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3767					11/8/2012	0	HL1B FOOD

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1203	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/8/2012	0	HL1B	
			Panels around a/c unit must be sealed to prevent dust from falling on dish rack and sink.b)Back door seal must seal completely.c)Freezer compressor area needs to be cleaned.d)Ceiling panel with hole-repair or replace.e)Hang mops upright.					

**SUNSHINE VALLEY CHILD CARE****4618 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD22	EHF25	IN	FOOD CONTACT SURFACES		11/9/2012	0	HFOL	
			Corrected.					

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

**ESTABLISHMENT****SUPER 8 MOTEL  
8701 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1597	EHF23	COS	SEWAGE/WASTEWATER		11/8/2012	3	HL1B
			No toilet paper was available in employee restroom.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/8/2012		
			a)Spanish handwashing sign needed in employee restroom. b)Do not keep linen towels in your reach in coolers to soak up liquids; use disposable paper towels.				

**TACO BELL  
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1225	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		11/8/2012	3	HL1B
			A certified food manager is needed within 45 days.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT****TACO VILLA  
3301 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>
HF397	EHF20	COS	TOXIC ITEMS		11/14/2012	6	HL1B
			A)Chemicals found without proper labeling. B)Chemical found stored with food, store chemicals separate.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/14/2012		
			Replace ceiling tile above water softener.				
	EHF25	COS	FOOD CONTACT SURFACES		11/14/2012		
			A)Clean ice machine. B)Clean togo utensils trays.				

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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### ESTABLISHMENT

**TACO VILLA #10  
701 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF631	EHF25	COS	FOOD CONTACT SURFACES		11/14/2012	15	HL1B
			A)Clean microwave. B)Knife found pitted and chipped, discarded. C)Clean togo utensil trays.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/14/2012		
			A)Clean blower covers in walk in. B)Replace broken and missing tiles in kitchen by next inspection. C)Spanish hand washing sign needed in mens bathroom.				
	EHF07	COS	ADEQUATE HAND WASHING		11/14/2012		
			A)Employee didn't wash hands before putting on gloves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/14/2012		
			A)Employee drink found without a lid or a straw.				
	EHF10	COS	SOUND CONDITION		11/14/2012		
			A)Several dented cans found, discarded.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

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**TACO VILLA #6  
3500 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF918	EHF07	COS	ADEQUATE HAND WASHING		11/13/2012	10	HL1B
			Employee observed adjusting her clothes with her gloved hands, and then going back to food preparation without washing her hands and changing her gloves.				
	EHF21	COS	MANUAL WARE WASHING		11/13/2012		
			Quaternary ammonia wipe down solution found at less than 200 ppm.				
	EHF25	COS	FOOD CONTACT SURFACES		11/13/2012		
			A)Ice scoop found stored on dirty surface. B)Ice pick found stored on dirty surface. C)Plastic utensils found stored in dirty bin.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT****TAMMES TENDER TOUCH DAYCARE****1919 BRAZOS 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>
HFD36					11/8/2012	0	HL1B

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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### ESTABLISHMENT

**TANGOS TACO SHOP  
2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2205	EHF28	COS	ALL OTHER VIOLATIONS		11/12/2012	7	HL1B
			a)Food employees must wear hair restraints/hats when preparing food. b)Wipe drip from vent hood pipes. c)Scoop in rice has no handle. All scoops must have a handle.Repeat d)Raw chicken being stored above beef in refrigerator.e)No sani test strips. Repeat				
	EHF21	COS	MANUAL WARE WASHING		11/12/2012		
			a)0 ppm sanitizer registered in wipe down bucket at cotton candy area.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		11/12/2012		
			a)Sanitizer bucket sitting in handsink at wait station. Nothing may be placed in the handsink. It may only be used for handwashing.				

### 6200 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2140	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/14/2012	3	HL1B
			a)Shell eggs stored over ready to eat foods. b)Repair soap dispenser at handsink. c)Have copies of new HACCP plan by next inspection for verification by Health Dept.				

**Food Establishment Public Inspection Report**

**From 11/8/12 thru 11/14/12**

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**ESTABLISHMENT**

**TANGOS TACO SHOP**

HF2140      EHF27      H10DAY      ESTABLISHMENT PERMIT      11/14/2012      3      HL1B

Last inspection report was not available.

**TEXAN NURSING & REHAB OF AMA**

**4033 SW 51ST AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1400	EHF13	COS	HACCP PLAN/TIME		11/13/2012	10	HL1B
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Food from October 29 in refrigerator on 11/13/12. This exceeds the 7 day hold limit. This food was thrown away.

	EHF21	COS	MANUAL WARE WASHING		11/13/2012		
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a)Quat sanitizer below 200 ppm in 3 compartment sink.

	EHF20	COS	TOXIC ITEMS		11/13/2012		
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a)Unlabeled bottle of degreaser under the 3 compartment sink. Label all chemicals with the common name.

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

**ESTABLISHMENT****TEXAS FIREHOUSE SPORTS BAR&GR**

3333 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1687	EHF07	COS	ADEQUATE HAND WASHING		11/14/2012	7	HL1B
			a)Employee seen not washing hands and changing gloves after touching the trash can and after wiping hands on apron. b)Employee seen not washing hands before putting on gloves.				
	EHF02	IN	COLD HOLDING		11/14/2012		
			a)Pulled pork found at 38°F. b)Raw beef found at 40°F.				
	EHF25	COS	FOOD CONTACT SURFACES		11/14/2012		
			Clean knives found with food debris still on them.Found dirty:utensils, holders for togo ramekins, utensil holder in bar, large mixer-prev day (clean every 24 hours or once a day). Clean all shelving in kitchen.Clean knife holder. Chipped utinsils found.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/14/2012		
			Replace all broken gaskets by next inspection.				

### Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

**TODAY DISCOUNT  
2510 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF956	EHF25	IN	FOOD CONTACT SURFACES	a)Corrected. b)Corrected. c)Corrected. d)Corrected.	11/14/2012	0	HFOL
	EHF28	IN	ALL OTHER VIOLATIONS	Corrected.	11/14/2012		

**TOOT N TOTUM #11  
4600 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF814	EHF25	COS	FOOD CONTACT SURFACES	Soda lids stored on dirty shelves. Coffee lids stored in dirty bin.Clean inside both cappucino machines.Tea nozzles,soda fountain machine found dirty.Fan blowers in walk in cooler need cleaned.Clean inside of icecream freezer.Clean inside reachin cooler.	11/8/2012	3	HL1B

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

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**TOOT N TOTUM #34  
2024 S WASHINGTON 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>
HF257	EHF25	COS	FOOD CONTACT SURFACES		11/9/2012	3	HL1B
			a)Clean inside of cappucino machine. b)Clean fan blowers located inside walk-in cooler. c)Clean dust buildup from ceiling of walk-in cooler.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/9/2012		
			Test strips needed for quaternary ammonium sanitizer solution.				

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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### ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF85	EHF28	COS	ALL OTHER VIOLATIONS		11/9/2012	14	HL1B
			All food and single use items must be stored at least 6" off the floor.				
	EHF24	H10DAY	THERMOMETERS		11/9/2012		
			Thermometer inside reach-in cooler broken and needs to be replaced. A calibrated stem thermometer or digital thermometer must be available to employees to take proper food temperatures.				
	EHF25	COS	FOOD CONTACT SURFACES		11/9/2012		
			Clean inside of cappucino machines. Blowers in walk-in need to be cleaned. Microwave found dirty. Tea nozzles found dirty. Soda fountain machine needs to be cleaned. Clean inside of reachin cooler. Clean inside of ice cream freezer.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		11/9/2012		
			a)Employees did not know proper cooking or hot hold temperatures for potentially hazardous food. b)Employees did not know proper warewashing procedures for tea nozzles.				
	EHF03	COS	HOT HOLDING		11/9/2012		
			Jalapeno hotdogs found at 130°; hotdog roller grill was not at proper setting to hot hold food at 135° or above.				

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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### ESTABLISHMENT

#### TOOT N TOTUM #57

301 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF455	EHF28	H30 DAY	ALL OTHER VIOLATIONS		11/9/2012	0	HL1B	
			Gasket to walk in cooler is deteriorated and is not cleanable. Replace gasket.					

#### TOOT N TOTUM #63

4420 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF927	EHF28	COS	ALL OTHER VIOLATIONS		11/13/2012	0	HL1B	
			a)Post the last inspection. b)Store all single service articles off the floor. c)Scrub the hot dog containers and lids.					

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

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**TOOT N TOTUM FOOD STORE #94****2151 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2103	EHF28	COS	ALL OTHER VIOLATIONS		11/14/2012	6	HL1B
			All air intake covers are very dusty. Schedule regular cleaning at a shorter time period. b)Keep all single service items (plastic spoons etc. covered in storage. c)replace ceiling panels that are out of place. d)Clean behind grill.				
	EHF15	COS	EQUIPMENT ADEQUATE		11/14/2012		
			Deli cooler is not keeping all foods below 41 degrees. Cooler must maintain 41 degrees or less in all areas of food storage in cooler. Repair as needed.				
	EHF25	COS	FOOD CONTACT SURFACES		11/14/2012		
			Utensils stored dirty. Utensils must be washed, rinsed and sanitized after each use. Do not store utensils on a non sanitized surface.				

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT****TOYS R US  
2403 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF500					11/12/2012	0	HL1B

**TRAIL BOSS RANCH COOKING LLC  
7535 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2285	EHF28	COS	ALL OTHER VIOLATIONS		11/8/2012	3	HL1B	
			Single use containers should not be stored in storage area where they are not protected.					
	EHF25	COS	FOOD CONTACT SURFACES		11/8/2012			
			Mixer needed to be cleaned.					

**Food Establishment Public Inspection Report**

From 11/8/12 thru 11/14/12

**ESTABLISHMENT****TRIS MARKET PLACE  
3505 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1303	EHF24	IN	THERMOMETERS Thermometers in place.		11/9/2012	0	HFOL

**TX CHICKEN BOWL  
3011 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF708	EHF25	COS	FOOD CONTACT SURFACES Scoop without handle in rice container.		11/8/2012	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Vent hood needs to be cleaned more frequently.		11/8/2012		

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

**WAFFLE HOUSE #1169  
6310 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1296	EHF28	H10DAY	ALL OTHER VIOLATIONS		11/9/2012	6	HL1B
			a)Mens restroom did not have handwashing signs. b)Womens restroom did not have handwashing signs. c)Restroom did not have covered trash.				
	EHF25	COS	FOOD CONTACT SURFACES		11/9/2012		
			Ice machine needed to be cleaned.				
	EHF18	H10DAY	INSECT CONTAMINATION		11/9/2012		
			Roaches seen in kitchen.				
HF1296	EHF18	H10DAY	INSECT CONTAMINATION		11/14/2012	3	HINVEST
			Roaches seen on complaint from customer, problem must be taken care of by date of follow up.				

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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**ESTABLISHMENT**

**WAFFLE HOUSE #534  
2110 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1295	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		11/8/2012	6	HFOL
			Handsink found without soap and paper towels.				
	EHF21	H10DAY	MANUAL WARE WASHING		11/8/2012		
			Dishmachine found not sanitizing. Must be fixed within 3 days or a \$50 reinspectin fee will be charged.				
	EHF28	COS	ALL OTHER VIOLATIONS		11/8/2012		
			a)Clean blower covers (repeat). b)Heat test strips needed.				
HF1295	EHF21	IN	MANUAL WARE WASHING		11/12/2012	0	HFOL
			A) Corrected.				
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		11/12/2012		
			A) Corrected.				

**Food Establishment Public Inspection Report**

**From 11/8/12 thru 11/14/12**

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**ESTABLISHMENT**

**WAFFLE HOUSE #534**

## Food Establishment Public Inspection Report

From 11/8/12 thru 11/14/12

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### ESTABLISHMENT

**WAL-MART #5216**  
**5730 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF386	EHF17	COS	HAND WASH WITH SOAP/TOWELS		11/13/2012	18	HL1B
			No paper towels at handsink in deli area.				
	EHF10	COS	SOUND CONDITION		11/13/2012		
			a)Eggs in grocery area found cracked. b)Several dented cans found in grocery area.				
	EHF03	COS	HOT HOLDING		11/13/2012		
			Rotisserie chicken in hot hold case found at 115°; should be at least 135°. Chicken was thrown out.				
	EHF20	COS	TOXIC ITEMS		11/13/2012		
			Unlabeled spray bottle with liquid found in bakery.				
	EHF25	COS	FOOD CONTACT SURFACES		11/13/2012		
			a)Clean cookware stored in dirty containers in bakery. b)Blowers in meat market freezer dusty. c)Blowers in dairy cooler dusty.				

**Food Establishment Public Inspection Report**

**From 11/8/12 thru 11/14/12**

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**ESTABLISHMENT**

**WAL-MART #5216**

HF386	EHF28	H90 DAY	ALL OTHER VIOLATIONS	11/13/2012	18	HL1B
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Spanish handwash sign needed in mens restroom. COS Spanish handwashing sign needed in womens restroom. COS. Employee belongings need to be stored in designated area. COS. Grocery receiving door sweep needs repaired or replaced.

**WAL-MART SUPERCENTER #3383**

**4215 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1232	EHF28	H90 DAY	ALL OTHER VIOLATIONS		11/13/2012	9	HL1B
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a)Floor at Deli friers needs to be repaired. b)Ceiling tile missing in Bakery.

	EHF03	COS	HOT HOLDING		11/13/2012		
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Fried chicken on display in hot hold was at 117 degrees, hot hold must be at 135 or higher.

	EHF10	COS	SOUND CONDITION		11/13/2012		
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a)Distressed produce on shelves. b)Broken eggs on display. c)Dented cans on shelves.

**Food Establishment Public Inspection Report**

**From 11/8/12 thru 11/14/12**

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**ESTABLISHMENT**

**WATER STORE  
3505 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>	
HF2180	EHF28	COS	ALL OTHER VIOLATIONS		11/14/2012	0	HL1B	
			A)Clean tops of all equipment. B)Inspection report not posted.					