

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****5/0 FABRICATIONS****400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT3777	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		10/13/2012	3	HL1B FOOD	
			\$10 permit fee must be sent in by Monday 10/15/12 @ 5:00 pm.					

81 ZERO CONVENIENCE STORE**810 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF438	EHF28	IN	ALL OTHER VIOLATIONS		10/12/2012	0	HFOL	
			Trash & dirty dishes removed from under racks.					
	EHF15	IN	EQUIPMENT ADEQUATE		10/12/2012			
			Damaged good removed. Freezer working properly.					

Food Establishment Public Inspection Report

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF178	EHF25	IN	FOOD CONTACT SURFACES	Surface has been cleaned.	10/11/2012	0	HFOL

ACCDC ST JOSEPH CAMPUS 4108 S BONHAM ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD35	EHF28	COS	ALL OTHER VIOLATIONS	a)Shelf liner must be replaced in kitchen by next inspection. b)Label all bulk items out of the original containers.	10/15/2012	0	HL1B

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****AIR HOST AMARILLO INC****10801 AIRPORT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2123	EHF25	COS	FOOD CONTACT SURFACES Utensil drawer not clean.		10/16/2012	6	HL1B
	EHF21	COS	MANUAL WARE WASHING Tea nozzles not cleaned properly.		10/16/2012		
HF445	EHF25	COS	FOOD CONTACT SURFACES Ice machine splash guard not clean. b)Top of toaster oven not clean.		10/16/2012	7	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Coils to ice cream machine need to be cleaned. b)All plastic utensils must go same direction. c)bottom of make table has standing water - clean and sanitize. d)Remove trash tubs from kitchen until clean.		10/16/2012		

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12**

ESTABLISHMENT

AIR HOST AMARILLO INC

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF445	EHF08	COS	GOOD HYGIENIC PRACTICES		10/16/2012	7	HL1B

Open employee drink in kitchen. All employee drinks must have a lid and straw.

AMA TRANSITIONAL TREATMENT CTR**9300 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2002	EHF28	COS	ALL OTHER VIOLATIONS		10/16/2012	0	HL1B

Do not stack pans wet. Pans must air dry before stacking. b)Clean bottom of shelf above cook top after each cooking session.

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****AMARILLO INTERNATIONAL STORE****2206 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2076	EHF27	IN	ESTABLISHMENT PERMIT		10/12/2012	0	HFOL
			Establishment permit posted.				
	EHF28	IN	ALL OTHER VIOLATIONS		10/12/2012		
			Goat meat stored in food grade packaging.				

AMARILLO SCAREGROUNDS**2736 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2154					10/13/2012	0	HL1B

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****APPLEBEES NEIGHBORHOOD GRILL****2810 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF797	EHF28	COS	ALL OTHER VIOLATIONS		10/15/2012	12	HL1B
			A)Single service gloves can only be used once, then thrown away. B)Face all utensils handle up. C)Replace broken gaskets.				
	EHF07	COS	ADEQUATE HAND WASHING		10/15/2012		
			A)Employee seen not washing hands after handling chemicals. B)Employee seen not washing hands before putting on gloves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/15/2012		
			A)Employee seen walking around kitchen with an open drink. All personal drinks must have a lid and a straw.				
	EHF11	COS	PROPER HANDLING RTE		10/15/2012		
			A)Employees seen cutting lemons and limes with bare hands. Both are ready to eat foods and must be handled with tongs or gloves. (Repeat)				

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From 10/11/12 thru 10/17/12

ESTABLISHMENT**ATMOSPHERE CAFE
804 N WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF152	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/11/2012	3	HL1B	
			Covered trash needed in women's restroom.					
	EHF25	COS	FOOD CONTACT SURFACES		10/11/2012			
			Food debris found in utensil receptacle. B)Residual food splatter found on ceiling of microwave.					

**BARNES & NOBLE BOOKSELLERS INC
2415 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF314	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/15/2012	3	HL1B	
			A) Establishment's food manager card expired on 9-11-12. Food manager card must be renewed or a new one obtained by 11/11/12.					

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From 10/11/12 thru 10/17/12

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2317	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/15/2012	9	HL1B
			A food manager is needed within 45 days. See attached schedule.				
	EHF20	COS	TOXIC ITEMS		10/15/2012		
			Sanitizer bottle needed to be labeled.				
	EHF25	COS	FOOD CONTACT SURFACES		10/15/2012		
			Clean & sanitize tea nozzles daily.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/15/2012		
			Post the new food establishment permit when it arrives, food manager card, & last inspection report in establishment.				

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****BEAVERS****8401 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2293	EHF24	COS	THERMOMETERS		10/13/2012	7	HL1B
			No thermometer in small refrigerator.				
	EHF11	COS	PROPER HANDLING RTE		10/13/2012		
			Ice used as a coolant also used for drinks.				

**BELMAR ELEMENTARY
6342 ADIRONDACK TRL**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF761					10/11/2012	0	HL1B

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

BENJAMIN DONUTS & DELI

1900 SE 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2204	EHF28	COS	ALL OTHER VIOLATIONS		10/11/2012	0	HL1B
Defrost upright freezer. b)Seal top of cover to steam table. c)Ensure all labels are readable.							

BONHAM MIDDLE SCHOOL

5600 SW 49TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF220	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/11/2012	0	HL1B
Post the new food manager card when it arrives.							

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT**BOYDSTON CONCESSION**

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3753	EHF28	IN	ALL OTHER VIOLATIONS	Wipe out refrigerator before use.	10/13/2012	0	HL1B FOOD

BOYDSTON CONCESSIONS

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3754					10/13/2012	0	HL1B FOOD

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

BRAUMS ICE CREAM #186

1101 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC101					10/11/2012	0	HFOL

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12**

ESTABLISHMENT**BURRITO STOP
114 SE 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2210	EHF28	COS	ALL OTHER VIOLATIONS		10/17/2012	7	HL1B
			Splatter on bottom of shelf above cooktop. Clean daily.				
	EHF09	COS	APPROVED SOURCE/LABELING		10/17/2012		
			Two containers non easily identified found not labeled.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		10/17/2012		
			Front door open when not in use.				

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From 10/11/12 thru 10/17/12

ESTABLISHMENT**BUTTONS & BOWS PRESCHOOL**

1911 S MADISON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD2	EHF16	COS	HAND WASH FACILITIES ADEQUATE		10/17/2012	3	HL1B	
			Hand sink blocked. Access to hand sinks cannot be blocked.					

CAKES & CATERING

918 S HOUSTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF121					10/11/2012	0	HL1B

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ESTABLISHMENT

CANYON CHAMBER OF COMMERCE

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3758	EHF24	COS	THERMOMETERS		10/11/2012	5	HL1B FOOD
			Atmos team did not have probe thermometer.				
HFT3759	EHF28	IN	ALL OTHER VIOLATIONS		10/13/2012	0	HL1B FOOD
			Keep melted ice drained below mouth level caps of bottles.				
HFT3760	EHF23	COS	SEWAGE/WASTEWATER		10/13/2012	3	HL1B FOOD
			Catch wastewater in container, don't drain onto ground.				

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****CANYON CHAMBER OF COMMERCE**

HFT3761					10/13/2012	0	HL1B FOOD
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HFT3762					10/13/2012	0	HL1B FOOD
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CANYON CITY LODGE #730**400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3765	EHF17	COS	HAND WASH WITH SOAP/TOWELS	No soap at handsink.	10/13/2012	4	HL1B FOOD

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ESTABLISHMENT**CANYON INTERMEDIATE SCHOOL**

506 8TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC201					10/11/2012	0	HFOL

CANYON KETTLE CORN

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3764					10/13/2012	0	HL1B FOOD

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ESTABLISHMENT**CANYON LIONS CLUB**

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3774					10/13/2012	0	HL1B FOOD

CETA CANYON CAMP & RETREAT CTR

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3772					10/13/2012	0	HL1B FOOD

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ESTABLISHMENT**CHEETAHS
3437 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1497	EHF25	COS	FOOD CONTACT SURFACES		10/16/2012	7	HL1B
			Clean & sanitize beverage guns daily.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/16/2012		
			Don't use handsink for anything other than handwashing.				

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12**

ESTABLISHMENT**CHEZ LA
701 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2311	EHF25	COS	FOOD CONTACT SURFACES		10/17/2012	3	HL1B
			A)Mixer found dirty. B)Dirty ladles found on clean dish rack.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/17/2012		
			A)Post current food establishment permit. B)4 corrections from last inspection.				

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From 10/11/12 thru 10/17/12

ESTABLISHMENT

CHOP CHOP JAPANESE STEAKHOUSE

3300 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1476	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/17/2012	11	HL1B
			A)Clean blower covers in walk in. B)Test strips needed. C)Clean air vents above soda machine. D)Replace ceiling tile in kitchen. E)Clean lights.				
	EHF02	COS	COLD HOLDING		10/17/2012		
			A)Pork egg rolls found holding at 51 degrees, must be held at 41 degrees or below at all times. Rapidly cooled egg rolls.				
	EHF20	COS	TOXIC ITEMS		10/17/2012		
			A)Several chemicals found without any labeling.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		10/17/2012		
			A)Middle door sweep needed at front door within 10 days.				

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****CHUCK E CHEESES
2500 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF331	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/15/2012	3	HL1B
			A)Salad bar cooler holding at 51 degrees, must be fixed to hold at 41 degrees or below at all times. Do not use cooler until fixed.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/15/2012		
			A)Clean all gaskets on all coolers. B)Clean all metal shelves in walk in cooler.				

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12**

ESTABLISHMENT**CHURCH OF GOD OF THE FIRSTBORN****400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3755	EHF19	H 2 HOUR	RODENTS/ANIMALS/OPENINGS	Seal screen where it is coming apart.	10/13/2012	3	HL1B FOOD
HFT3756					10/13/2012	0	HL1B FOOD

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From 10/11/12 thru 10/17/12

ESTABLISHMENT

**COMFORT SUITES SOUTH
6318 VENTURA DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1127	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/16/2012	9	HL1B
			a)No paper towels in employee restroom. b)No paper towels at hand sink in kitchen.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		10/16/2012		
			Handwashing sink in kitchen was blocked from use, must remain open at all times.				
	EHF25	COS	FOOD CONTACT SURFACES		10/16/2012		
			Utensils used for potentially hazardous foods should be stored in food on buffet or at 135 degrees or above to prevent bacterial growth.				

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12**

ESTABLISHMENT**CORN EXPRESS
812 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM64	EHF28	COS	ALL OTHER VIOLATIONS		10/17/2012	0	HL1B

Permit number must be posted in 3" letters on two sides of the mobile unit. HFM64

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ESTABLISHMENT

**COWBOY GELATO
2806 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1843	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/11/2012	8	HL1B
			3 corrections from previous. A)Wooden shelving in back storage needs to be sealed. B)Vent hood needs to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		10/11/2012		
			Residual food debris found on stored knife. Must be cleaned before placing in wooden rack.				
	EHF03	COS	HOT HOLDING		10/11/2012		
			Hot-dogs in steam warmer found at 125 degrees. Must be 135 or above.				

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD62	EHF28	COS	ALL OTHER VIOLATIONS		10/11/2012	0	HL1B	
			a)Handle of scoop down in sugar. b)Handle of scoop down in salt.					

Food Establishment Public Inspection Report

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ESTABLISHMENT

DENNYS

9601 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1966	EHF25	COS	FOOD CONTACT SURFACES		10/16/2012	7	HL1B
			A)Microwaves found dirty. B)Dirty dishes found stored with clean dishes. C)Clean utensils found stored in dirty bins. D)Clean doors on make table coolers E)Clean floor of walk-in freezer F)Clean food debris from shelves located next to make table cooler.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		10/16/2012		
			A)Food manager card is expired; renew card by the above date to correct.B)Silverware should be stored with handles up & mouthparts facing down.cos C) Chlorine test strips needed for dishwasher.D)Clean sides of grill. cos. 1 correcton from last inspect.				
	EHF12	COS	CROSS CONTAMINATION		10/16/2012		
			An unwrapped pan of raw liquid eggs was found stored directly next to unwrapped pans of pickles and potato salad in the make table cooler. Cross contamination must be prevented by storing raw foods away from cooked and ready to eat foods.				

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT**DENNYS RESTAURANT
2116 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF213	EHF23	IN	SEWAGE/WASTEWATER		10/15/2012	0	HL1B
			a)Corrected.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/15/2012		
			a)Last impsection should be posted in an easily findable area.				

**DIVERSE NUTRITION
3506 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2305					10/11/2012	0	HL1B

Food Establishment Public Inspection Report

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ESTABLISHMENT

DOLLAR GENERAL STORE #12249

2726 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1953	EHF25	IN	FOOD CONTACT SURFACES		10/16/2012	10	HFOL
			a)Corrected.				
	EHF24	COS	THERMOMETERS		10/16/2012		
			a)Thermometer needed in refrigerator unit. These were put in on inspection.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/16/2012		
			a)Paper towels needed at handsink in restroom.				
	EHF10	COS	SOUND CONDITION		10/16/2012		
			a)Dented cans on shelf.				

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT**DOLLAR TREE #2684
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF60	EHF10	COS	SOUND CONDITION		10/15/2012	7	HL1B	
			Several dented cans and opened food packaging. All were discarded.					
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/15/2012			
			Paper towels needed in the mens room.					

**DOMINOS PIZZA
400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3751					10/13/2012	0	HL1B FOOD

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ESTABLISHMENT

**DONUT STOP INC
515 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF191	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		10/16/2012	0	HFOL
			Corrected				

**DRURY INN & SUITES
8540 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1448	EHF03	COS	HOT HOLDING		10/15/2012	8	HL1B
			A)Sausage found holding at 124 degrees, must be held at 135 degrees or above at all times. Discarded.				
	EHF25	COS	FOOD CONTACT SURFACES		10/15/2012		
			A)Clean dishes found with food debris still on them. B)Can opener blade found dirty. C)Soda nozzles found dirty. Clean daily wash, rinse, sanitize, airdry.				

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****EASTRIDGE GROCERY
5200 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1813	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/16/2012	7	HL1B
			Goat meat stored in non-food grade plastic bags in freezer. Meat must be stored in food grade packaging.				
	EHF07	COS	ADEQUATE HAND WASHING		10/16/2012		
			Water flow at hand-sink in back room turned off at source.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/16/2012		
			Shelves and food items dirty. B.)Residual spatter from unknown source found on creamer containers.				

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From 10/11/12 thru 10/17/12

ESTABLISHMENT**EL ALACRAN
2340 FRITCH HWY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1080					10/11/2012	0	HL1B

**EL DORADO BURRITOS
2617 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2238					10/17/2012	0	HL1B

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ESTABLISHMENT

**EL TROPICO
3300 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2118	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/17/2012	12	HL1B
			A)Replace missing ceiling tiles. B)Fix leaking faucet at 3 compartment sink.				
	EHF25	COS	FOOD CONTACT SURFACES		10/17/2012		
			A)Microwave found dirty. B)Chipped knife no longer easily cleanable.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/17/2012		
			A)Food establishment does not have a certified food manager. Food manager must be obtained by 11/16/2012, or a \$50 reinspection fee will be charged. Class costs \$40 at our offices on 11/14/2012.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		10/17/2012		
			A)Condensate leak in walkin cooler causing water to accumulate in corner of cooler and causing the floor to rust. Must be fixed within 10 days.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/17/2012		
			A)No paper towels found at either handsink.				

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT**FAT CAT FISH MARKET****1309 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1063	EHF19	COS	RODENTS/ANIMALS/OPENINGS		10/17/2012	3	HFOL
			Front door was propped open for ventilation, opening must be screened to be used for ventilation.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		10/17/2012		
			Floor in front of walkin needs to be repaired.				

FAT FROGS**400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3741	EHF28	IN	ALL OTHER VIOLATIONS		10/13/2012	0	HL1B FOOD
			Move table for serving inside screened area.				

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****FIESTA FOODS
1012 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFM313	EHF28	COS	ALL OTHER VIOLATIONS		10/16/2012	0	HL1B	
			Wash and sanitize water holding tank. Use 50ppm chlorine solution to sanitize and then rinse with clean water.b)Use only food grade hose to fill tank.c)Drawer fronts are missing. Replace drawer fronts d)Clean drawers e)Repair or replace vent hood filter.					

**FOOTPRINTS DAYSCHOOL
4333 SW 51ST AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD9	EHF28	H60 DAY	ALL OTHER VIOLATIONS		10/15/2012	0	HL1B	
			Separate all staff food from food service to kids.					

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT**FRIENDSHIP RANCH**

1108 24TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC136					10/11/2012	0	HFOL

FROSTY TREATS

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3771					10/13/2012	0	HL1B FOOD

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****GREEN CHILE WILLYS GRILL LLC****13651 INTERSTATE 27**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR61	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/17/2012	9	HL1B
			Clean kitchen & dishwashing areas,walls & ceilings.				
	EHF18	H10DAY	INSECT CONTAMINATION		10/17/2012		
			Fly control needs to be stepped up.				
	EHF24	H10DAY	THERMOMETERS		10/17/2012		
			Thermometers needed in outside storage area freezers.				
	EHF25	COS	FOOD CONTACT SURFACES		10/17/2012		
			Ladle found outside of product.				
	EHF14	IN	WATER SUPPLY		10/17/2012		
			Public water supply.				

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT**H & L DISCOUNT
1817 S EASTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF825	EHF25	COS	FOOD CONTACT SURFACES		10/12/2012	3	HL1B	
			Soda nozzles not clean. Nozzles must be cleaned daily.					

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

HILTON GARDEN INN @ AMARILLO

9000 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1698	EHF28	COS	ALL OTHER VIOLATIONS		10/16/2012	7	HL1B
			A)All employees preparing food must wear a hair restraint. B)Fly sticky traps cannot be hung above food storage or food preparation areas.				
	EHF13	COS	HACCP PLAN/TIME		10/16/2012		
			A)Sliced meat found in cooler from July of 2012, meat is only good for 7 days after being sliced(Discarded). B)Sliced meat found without any dates. C)Cooked sausage from the day before found without any preparation dates.				
	EHF21	COS	MANUAL WARE WASHING		10/16/2012		
			A)Soda nozzles being clean by soaking in soda water, nozzles must be cleaned by wash, rinse, sanitize process or through the dish washer every 24 hours.				

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

HOME PLATE DINER INC

5600 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF333	EHF21	COS	MANUAL WARE WASHING		10/11/2012	18	HL1B
			Dishwashing machine was not sanitizing. It was out of soap & sanitizer.				
	EHF02	COS	COLD HOLDING		10/11/2012		
			a)Breaded beef patties were 47-50°F in the 4 door cooler. b)Contents of cooler by drive thru were 48-50°. All PHF out of temp for more than 4 hrs were discarded.				
	EHF12	H24 HOUR	CROSS CONTAMINATION		10/11/2012		
			a)Cup was being used to dispense ham in the salad cooler. Only use utensils with handles. b)Lettuce being stored uncovered in 4 door cooler under raw meat & subject to contamination from chicken fry breadding when doors are opened & closed.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/11/2012		
			Cooler by drive thru is not holding food at proper temperature.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/11/2012		
			Label styrofoam cup/sugar or salt. Clean splatter on kitchen walls, dust/lint from wire shelving,dark buildup on floor & around equip near walls,door handles/coolers to prevent accumulation of fd residue.Store serving utensils in fd not on lid. COS				

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

HOME PLATE DINER INC

HF333	EHF25	H10DAY	FOOD CONTACT SURFACES	10/11/2012	18	HL1B
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a)Cabbage & jalapenos stored on dirty surfaces in refrigerator. b)Clean the grease droplets forming on the edges of the venthood.

HOMEWOOD SUITES BY HILTON

8800 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF965	EHF28	COS	ALL OTHER VIOLATIONS		10/15/2012	9	HL1B
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A)Employees thawing eggs on counter, all thawing must be done either in mechanical refrigeration, under cold running water, or part of the cooking process. B)Clean all gaskets. C)Replace broken gaskets.

	EHF02	COS	COLD HOLDING		10/15/2012		
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A)Cantaloupes found holding at 50 degrees, must be held at 41 degrees or below. Discarded.

	EHF08	COS	GOOD HYGIENIC PRACTICES		10/15/2012		
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A)Bag of rags found sitting in hand sink, hand sink must not be used for any other purpose other than hand washing.

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

HOSPITALITY FOOD SERVICE**403 S BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2145					10/13/2012	0	HL1B

IHOP**2100 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF715	EHF02	COS	COLD HOLDING		10/11/2012	5	HL1B	
			a)Liquid egg in refrigerator at 50F.					

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****JNB QUICKI SHOP #3****11601 FM 1541**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR46	EHF24	H10DAY	THERMOMETERS		10/16/2012	6	HL1B
			Thermometer needed in Silver King freezer & Blue Bunny freezer.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/16/2012		
			Clean around nozzles of cheese & chili dispensers.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/16/2012		
			a)Clean under cabinets & inside cabinets coke line. b)Clean stockroom floor under coke boxes & racks. c)Tongs found in pickle jar for self serve. Removed.cos				

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12**

ESTABLISHMENT

JORGES MEXICAN BAR & GRILL**6051 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1785	EHF25	COS	FOOD CONTACT SURFACES		10/15/2012	6	HL1B
			a)Lemon and lime slicer needs to be cleaned after use. b)Light covers in kitchen needed to be cleaned.				
	EHF21	COS	MANUAL WARE WASHING		10/15/2012		
			Ware washing machine was not sanitizing at time of inspection.				

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****JUNGLE, THE
4541 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1253	EHF20	COS	TOXIC ITEMS		10/15/2012	10	HL1B
			Spray bottles in kitchen not labeled.				
	EHF11	COS	PROPER HANDLING RTE		10/15/2012		
			Did not have tongs to handle limes and lemons.				
	EHF25	COS	FOOD CONTACT SURFACES		10/15/2012		
			a)Dirty utensils in pan with clean. b)Soda gun holster needed to be cleaned.				

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12**

ESTABLISHMENT**KIMBLE LEARNING CENTER****2200 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD16	EHF28	H60 DAY	ALL OTHER VIOLATIONS Clean air vent.		10/16/2012	0	HL1B

**LA FRONTERA
1401 S ARTHUR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK75					10/13/2012	0	HL1B

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

**LA MILPA
4511 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF950	EHF11	COS	PROPER HANDLING RTE	Employee handling tortillas with bare hands.	10/16/2012	4	HL1B

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****LA SUPER ECONOMICA
1011 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2255	EHF11	COS	PROPER HANDLING RTE		10/15/2012	33	HL1B
			Employee handling tortillas with bare hands. Must use gloves when handling ready to eat items.				
	EHF15	H24 HOUR	EQUIPMENT ADEQUATE		10/15/2012		
			Walk in refrigerator found at 55°. Must be 41° or below.				
	EHF01	COS	COOLING FOR COOKED FOOD		10/15/2012		
			Several containers of potentially hazardous food items found at 58°. Cooling process began less than 4 hours prior to inspection so items were rapidly cooled.				
	EHF03	COS	HOT HOLDING		10/15/2012		
			Carnitas held at 125°. Must be 135° or above.				
	EHF10	COS	SOUND CONDITION		10/15/2012		
			Several dented cans found on shelves. Discarded.				

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****LA SUPER ECONOMICA**

HF2255	EHF17	H24 HOUR	HAND WASH WITH SOAP/TOWELS	10/15/2012	33	HL1B
			No paper towels at handsink in bakery.			
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED	10/15/2012		
			No food manager at establishment. Full time employee must take class 11/14/12 & test 11/16/12. If not corrected, a \$50 reinspection fee will be charged.			
	EHF28	H24 HOUR	ALL OTHER VIOLATIONS	10/15/2012		
			Venthood filter missing .Boxes of produce stored on floor.Improper stacking order in freezer walkin.Need trash can in kitchen for paper towels.Personal clothing items stored on box of torillas. Door on walkin fridge broken allowing cold air to escape.			
	EHF25	H10DAY	FOOD CONTACT SURFACES	10/15/2012		
			Scoops found without handles in flour & salt containers. Scoop handle found below ice level in ice bin. Excessive residual food debris found in bottom of refrigerator containing yogurt. Bulk container of peanuts for consumer w/o scoop for dispensing.			
	EHF24	H24 HOUR	THERMOMETERS	10/15/2012		
			a)Thermometer needed in make table refrigerator in kitchen. b)Thermometer needed in walk in refrigerator.			
HF2255	EHF25	H10DAY	FOOD CONTACT SURFACES	10/17/2012	17	HL1B
			Ice scoop stored on dirty surface. B)Ice scoop found cracked and not easily cleanable. Discarded. C)Scoop without handle in salt container. D)Scoop without handle in flour container. E)Bowl without handle found in container of cooked beans. 2 correct.			

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****LA SUPER ECONOMICA**

HF2255	EHF28	H10DAY	ALL OTHER VIOLATIONS	10/17/2012	17	HL1B
			Covered trash needed in women's restroom. B)Produce stored on floor. C)Vent hood needs to be cleaned. D)Missing vent hood filters need to be replaced. E)Improper stacking order observed in freezer. 2 corrections from previous.			
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED	10/17/2012		
			No certified food manager at establishment. Full-time employee must take class 11-14-2012 and pass test 11-16-2012. If not corrected, a \$50.00 re-inspection fee will be charged.			
	EHF24	IN	THERMOMETERS	10/17/2012		
			2 corrections			
	EHF17	IN	HAND WASH WITH SOAP/TOWELS	10/17/2012		
			Paper towels available.			
	EHF08	COS	GOOD HYGIENIC PRACTICES	10/17/2012		
			Dishes stored in hand-sink. Hand-sink cannot be used for any purpose other than hand-washing.			
	EHF15	COS	EQUIPMENT ADEQUATE	10/17/2012		
			Make-table found at 60 degrees. Potentially-hazardous food contents inside found at 60 degrees. Discarded. Unit had been disconnected from electrical outlet sometime between yesterday and today. 1 correction from previous.			

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

LA SUPER ECONOMICA

HF2255	EHF13	COS	HACCP PLAN/TIME	10/17/2012	17	HL1B
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Animal tongue not date-marked. Must place date-mark on food items indicating the date prepared and held no longer than 7 days.

**LAO MARKET
5813 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF843	EHF13	COS	HACCP PLAN/TIME		10/16/2012	8	HL1B
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Food held with time only as control not properly marked to indicate the point in time which is 4 hours past the point in time when the food was removed from temperature control.

	EHF10	COS	SOUND CONDITION		10/16/2012		
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Broken egg found in crate on refrigerated shelf.

	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/16/2012		
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Light shields needed above food prep area. B)Fly strip hung above food prep area. COS. Must be hung in an area where contamination of food cannot result. C)Bag of produce stored on floor.COS

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

**LOBBY CAFE
1501 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2146					10/17/2012	0	HL1B

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****LOVES TRAVEL STOP #200****6930 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF770	EHF25	COS	FOOD CONTACT SURFACES		10/17/2012	13	HL1B
			A)Tea nozzles in travel store found dirty. B)Tea nozzle in Subway found dirty.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/17/2012		
			A)Clean ice buildup from walk-in freezer. B)Personal fan in subway kitchen area needs to be cleaned.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/17/2012		
			A)Condiment bottle and pieces of food found in the Subway handwashing sink. B)Employee drink containers without lids and straws found stored above and next to store food.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/17/2012		
			A)Pizza make table cooler found not adequately cold holding food at 41 degrees or below. B)Fruit and egg reach-in cooler located in travel store found not adequately cold holding food at 41 degrees or below. Both coolers must be repaired or replaced.				
	EHF24	COS	THERMOMETERS		10/17/2012		
			Thermometer needed in make table cooler.				

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****LOVES TRAVEL STOP #261****8615 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF614	EHF21	COS	MANUAL WARE WASHING		10/12/2012	9	HL1B
			Sanitizer in three compartment sink was below 150 PPM Qt, must be 150 to 400 PPM.				
	EHF20	COS	TOXIC ITEMS		10/12/2012		
			Spray bottles in janitors room not labeled.				
	EHF25	COS	FOOD CONTACT SURFACES		10/12/2012		
			Cover was off ice machine, ice bin exposed.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/12/2012		
			a)Floor in front of ice machine needs to be repaired to make easily cleanable. b)Water collecting on floor of walkin cooler.				

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

**LUPITAS
2917 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2284	EHF28	COS	ALL OTHER VIOLATIONS		10/11/2012	18	HL1B
			Inspection report not posted. B) Establishment permit not posted.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/11/2012		
			No paper towels at hand sink in kitchen.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		10/11/2012		
			Food manager card not posted. Expires 10-20-2012. Must post new food manager card.				
	EHF13	COS	HACCP PLAN/TIME		10/11/2012		
			Several potentially-hazardous food items stored in walk-in without date-marking.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/11/2012		
			Air-drying glasses in mop sink.				

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

LUPITAS

HF2284

EHF09

COS

APPROVED SOURCE/LABELING

10/11/2012

18

HL1B

Bottle containing chemical without label.

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****LUPITAS GRILL
3221 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2218	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		10/11/2012	3	HFOL
			a)Refrigerator is holding food at 50F. Establishment has 3 days to repair cooler to blow at 41F.				
	EHF23	COS	SEWAGE/WASTEWATER		10/11/2012		
			a)corrected b)corrected.				
HF2218	EHF15	H24 HOUR	EQUIPMENT ADEQUATE		10/15/2012	3	HFOL
			a)Walk in cooler is still at 50F. Establishment has 1 day to correct or a \$50 reinspection fee will be charged to the establishment.				
HF2218	EHF15	IN	EQUIPMENT ADEQUATE		10/17/2012	0	HFOL
			a)Repaired to blow at 41F or below.				

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

**MALCOLMS ICE CREAM
2100 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF283	EHF11	COS	PROPER HANDLING RTE		10/17/2012	20	HL1B
			a)Gravy in crock pot had no lid. A lid must be on this ready to eat food to protect it from debris and insects.				
	EHF02	COS	COLD HOLDING		10/17/2012		
			a)Large pan of uncrisp bacon sitting out of temperature on oven. Only take out what you need, keep hot, keep cold or cook crisp. b)Whipped cream sitting on counter and the outside of the can was room temperature. Keep refrigerated after each use.				
	EHF03	COS	HOT HOLDING		10/17/2012		
			A)Gravy in crock pot was at 128F. Must be at 135F or above.				
	EHF24	COS	THERMOMETERS		10/17/2012		
			a)A thermometer must be available in the kitchen to take food temperatures with.				
	EHF25	COS	FOOD CONTACT SURFACES		10/17/2012		
			a)Tea nozzles had buildup on them. These must be cleaned daily per state law.				

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

MARYBEL RESTAURANT**1015 S ARTHUR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM14					10/13/2012	0	HL1B
HFM386					10/13/2012	0	HL1B

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12**

ESTABLISHMENT

MCLELLAN LEARNING CENTER**401 S VAN BUREN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD20	EHF28	COS	ALL OTHER VIOLATIONS		10/12/2012	0	HL1B	
			One package of bologna needed to be datemarked after opening & if it is kept over 24 hours.					

MONASTERY OF BLESSED SACRAMENT**4201 NE 18TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF875					10/11/2012	0	HL1B

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12**

ESTABLISHMENT**MUDD RACK
500 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2134	EHF23	IN	SEWAGE/WASTEWATER Leak has been repaired.		10/15/2012	0	HFOL

**MY POLLO & MIMIS RESTAURANT
1400 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1824					10/11/2012	0	HL1B

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT**NEW BEGINNINGS
3606 ATKINSEN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD38					10/17/2012	0	HL1B

**OLD BUSTERS LOUNGE
2204 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2044					10/12/2012	0	HL1B

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****PALO DURO CREEK GOLF CLUB
50 COUNTRY CLUB DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC268	EHF25	COS	FOOD CONTACT SURFACES		10/11/2012	3	HL1B	
			a)Small refrigerator in store room needed to be cleaned. b)Vent hood filters needed to be cleaned.					

**PANHANDLE SALVAGE
5811 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF780	EHF25	COS	FOOD CONTACT SURFACES		10/16/2012	6	HL1B	
			Produce displays needed to be cleaned.					
	EHF10	COS	SOUND CONDITION		10/16/2012			
			Distressed produce and molded cheese on shelves.					

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****PAVILLARD LEARNING CENTER****2404 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD11	EHF21	COS	MANUAL WARE WASHING		10/16/2012	3	HL1B
			Bleach sanitizer not at proper strength.				
	EHF28	H60 DAY	ALL OTHER VIOLATIONS		10/16/2012		
			Clean the dark build up from the refrigerator door handles.				

PECAN RIDGE**400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3705					10/13/2012	0	HL1B FOOD

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT**PEPITOS
400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3773					10/13/2012	0	HL1B FOOD

**PEPITOS MEXICAN RESTAURANT
408 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFCM23					10/13/2012	0	HL1B

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****PETRO STOPPING CENTERS F I****8500 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1558	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/17/2012	3	HFOL	
			Hot holding case is broken; do not use until it is repaired or replaced. This is the 2nd notice for this violation; if not fixed a \$50 reinspection fee will be charged.					

**PHAT SPOONS
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2111	EHF21	COS	MANUAL WARE WASHING		10/12/2012	3	HL1B	
			Improper dishwash procedure used. Dishes must be sanitized.					

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

PILOT TRAVEL CENTER #723

9601 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1971	EHF18	H10DAY	INSECT CONTAMINATION		10/16/2012	24	HL1B
			An excessive amount of live flies were observed in the pizza/deli kitchen area. A licensed pest management company must be contacted in order to help eliminate the presence of flies in the establishment.				
	EHF13	COS	HACCP PLAN/TIME		10/16/2012		
			A)Several food items in make table cooler were found without date marks. B)Open containers of hot dogs were found in walk-in cooler without date marks. Employee knew dates of preparation and items were dated by the end of the inspection.				
	EHF10	COS	SOUND CONDITION		10/16/2012		
			Several expired beef jerky products were found on grocery shelves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/16/2012		
			A)Bag of food found in handwashing sink located in pizza kitchen .B)Tongs found stored in handwashing sink located in front of store. Handwashing sinks are for handwashing only.				
	EHF03	COS	HOT HOLDING		10/16/2012		
			Several potentially hazardous food items in hot hold case were found below 135 degrees; items were thrown away.				

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12**

ESTABLISHMENT

PILOT TRAVEL CENTER #723

HF1971	EHF07	COS	ADEQUATE HAND WASHING	10/16/2012	24	HL1B
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Employee observed not washing hands before they put on their gloves.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	10/16/2012		
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A)Food manager is no longer employed at this establishment; a supervisory employee must obtain a food manager card for this establishment. B)1 correction from last inspection.

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****PIZZA HUT
7000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF844	EHF28	COS	ALL OTHER VIOLATIONS		10/16/2012	6	HL1B
			Employees doing food preparation must wear hair restraints such as a hat or hairnet.				
	EHF25	COS	FOOD CONTACT SURFACES		10/16/2012		
			Clean utensils found stored in dirty bin.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/16/2012		
			Reach-in cooler located next to pizza grill was found at 50°;cooler needs to be repaired or replaced.				

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT**POPEYES CHICKEN & BISCUITS****2201 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF47	EHF14	IN	WATER SUPPLY a)Corrected.		10/11/2012	0	HFOL

**POTTER COUNTY
501 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3766					10/17/2012	0	HL1B FOOD

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

**QUALITY INN & SUITES
6800 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF97	EHF25	H10DAY	FOOD CONTACT SURFACES		10/16/2012	12	HL1B
			a)The bottom of the refrigerator needs to be cleaned. b)The handles of the refrigerator & freezer need to be cleaned.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/16/2012		
			All cups & food items need to be stored at least 6 inches off the floor in the store room.				
	EHF21	H10DAY	MANUAL WARE WASHING		10/16/2012		
			Dishes must be sanitized.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/16/2012		
			A full time supervisory employee is required to obtain a food manager certification within 45 days.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		10/16/2012		
			The three compartment sink is leaking.				

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****RANDALL COUNTY JAIL****9100 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF61	EHF25	H10DAY	FOOD CONTACT SURFACES		10/17/2012	8	HL1B
			Repair & clean hot water dispenser at coffee machine.				
	EHF01	H24 HOUR	COOLING FOR COOKED FOOD		10/17/2012		
			Mashed potatoes found at 95° after 2 hrs in refrigerator. Reheated to 165°. Explained proper cooling methods.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/17/2012		
			Salad bar sneeze guards at ODR. Sneeze guards do not protect food. Please contact our office for design specs.				

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

REGION 16 CLEVELAND HEADSTART**1601 S CLEVELAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD6					10/11/2012	0	HL1B

REGION 16 NELSON ST HEADSTART**1023 N NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD40	EHF29	IN	RECOGNITION		10/12/2012	0	HL1B

Kitchen is extremely clean and staff is diligent in the use of date-marks. Good Job Guys!

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

RETAIL READY FOODS

1324 N MIRROR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF975	EHF28	COS	ALL OTHER VIOLATIONS		10/17/2012	0	HL1B
			Last inspection not posted.				

SALVATION ARMY
400 S HARRISON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF416	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		10/12/2012	6	HL1B
			A food manager card is needed. Take ServSafe certificate to 821 S Johnson to obtain a food manager card.				
	EHF21	H10DAY	MANUAL WARE WASHING		10/12/2012		
			Test strips needed for dishmachine & QA sanitizer.				

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****SASSYS
309 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF99	EHF28	COS	ALL OTHER VIOLATIONS		10/17/2012	0	HL1B
Mens restroom did not have Spanish handwashing sign. 1 correction from previous inspection.							

**SCHLOTZSKYS DELI
3440 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF944	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/16/2012	0	HL1B
A)Clean all shelving above make tables, clean all storage shelving. B)Replace all broken gaskets on all make tables. C)Buy a copy of food establishment permit since it cannot be found. Cost \$25.							

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

SONIC DRIVE IN 1910 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF540	EHF23	IN	SEWAGE/WASTEWATER		10/16/2012	5	HFOL
			Corrected.				
	EHF01	COS	COOLING FOR COOKED FOOD		10/16/2012		
			Tomatoes in make table cooler were found at 49°; tomatoes were thrown away.				
	EHF28	IN	ALL OTHER VIOLATIONS		10/16/2012		
			Corrected.				

2220 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF737	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		10/16/2012	3	HL1B
			a)Utensils in dirty tub with stagnant water. b)Food on cleaned slicer. c)Walk in handles have food encrusted on inner portion. d)Top outside upright coolers dirty, remove dust & clean. Future repeat violations will result in \$50 reinspection fee.				

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT**SONIC DRIVE IN****2707 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF52	EHF20	H 3 DAYS	TOXIC ITEMS		10/15/2012	3	HFOL	
			a)Sanitizer dispenser still dispensing over 400 ppm sanitizer. Establishment has 3 days to repair. A \$50 reinspection fee may be charged if not repaired.					

STARBUCKS COFFEE CO #14191**3512 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1629	EHF15	IN	EQUIPMENT ADEQUATE		10/16/2012	0	HFOL	
			Corrected.					

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT**STORYLAND PRESCHOOL**

5001 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD28					10/16/2012	0	HL1B

SUGAR RUSH

2300 N WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2318					10/17/2012	0	H PREOPEN

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT**SVANNAHS FAMOUS CORNDOGS**

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3757					10/13/2012	0	HL1B FOOD

SYBIL B HARRINGTON LEARNING CT

2500 DALE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD23					10/16/2012	0	HL1B

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT**T ANCHOR PRODUCE
1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF577					10/13/2012	0	HL1B

**TACOS GARCIA
1100 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF185					10/11/2012	0	HFOL

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12**

ESTABLISHMENT**TASTE OF THAI
1900 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1961	EHF28	COS	ALL OTHER VIOLATIONS		10/17/2012	0	HL1B
			Wicker baskets are not allowed per TFER rules. b)Ice used to cool cut produce in containers must be at the food upper level.				

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12**

ESTABLISHMENT

**TEXAS COUNTRY STORE, THE
6701 ROCKWELL RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR60	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/17/2012	6	HL1B
			Ice machine is leaking on floor.				
	EHF14	IN	WATER SUPPLY		10/17/2012		
			Water sample 9/17/12 ok.				
	EHF24	H10DAY	THERMOMETERS		10/17/2012		
			Thermometers are required in all cold hold units.				
	EHF18	H10DAY	INSECT CONTAMINATION		10/17/2012		
			Clean cabinet under coke machine - ants.				

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

**TEXAS DINNER BELL
400 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3770					10/13/2012	0	HL1B FOOD

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

**TEXAS PRIDE CAFE
2500 FOLSOM RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1783	EHF24	COS	THERMOMETERS		10/15/2012	11	HL1B
			No thermometer available in refrigerator in kitchen.				
	EHF21	H10DAY	MANUAL WARE WASHING		10/15/2012		
			Dish-washer is not dispensing sanitizer. To be corrected within 10 days.				
	EHF02	COS	COLD HOLDING		10/15/2012		
			Sliced tomatoes found at 60 degrees. Once tomatoes have been cut, they are considered potentially-hazardous and must be kept at 41 degrees or below. B)Refrigerator at 50 degrees. Must adjust setting so that internal ambient temp. is 41 degrees or below.				

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****THAI ARAWAN
2834 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2249	EHF04	COS	PROPER COOKING TEMPERATURES		10/11/2012	9	HL1B
			a)Eggroll with pork cooked to 87F. Must be reheated to 165F.				
	EHF12	COS	CROSS CONTAMINATION		10/11/2012		
			a)Cooked food being stored under raw meat. Place raw meat in bottom racks or away from cooked food.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/11/2012		
			Keep carrots off the floor of the walk in.				

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12**

ESTABLISHMENT**THAI DIAMOND
1653 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1999	EHF28	IN	ALL OTHER VIOLATIONS Vent hood filters in place.		10/12/2012	0	HFOL
	EHF25	IN	FOOD CONTACT SURFACES Condiment containers clean. B)Rice cooker cleaned.		10/12/2012		

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****THAI PEPPER
311 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1946	EHF25	IN	FOOD CONTACT SURFACES Tiles replaced.		10/12/2012	0	HFOL
	EHF14	IN	WATER SUPPLY Backflow prevention device installed.		10/12/2012		

**THAI SPOON
500 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF763					10/17/2012	0	HFOL

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****THROWBACKS SPORTS BAR****7150 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2081	EHF11	COS	PROPER HANDLING RTE		10/12/2012	7	HL1B	
			Cutting lemons and limes without gloves, you can not have bare hand contact with ready to eat food.					
	EHF23	H10DAY	SEWAGE/WASTEWATER		10/12/2012			
			Drain on mop sink is disconnected.					

**TNT DISCOUNT
2801 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1941	EHF28	COS	ALL OTHER VIOLATIONS		10/17/2012	0	HL1B	
			Lights in walk in cooler must be shatterproof or covered with a protective cover. b)Clean ashes from top of soda boxes.					

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****TOOT N TOTUM #14
1735 S NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF584	EHF28	COS	ALL OTHER VIOLATIONS		10/12/2012	0	HL1B
			Back door has opening at bottom of door. Seal to prevent insects and dust.				

**TOOT N TOTUM #21
1300 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF628	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/12/2012	0	HL1B
			a)Do not store refrigerator packs on floor. b)Clean bun pans to remove rust & mineral desposits or replace pans.				

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

TOOT N TOTUM #58

1500 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF941	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/12/2012	15	HL1B
			Ceiling panels broken, exposing attic dust to dishwash area. Wet mop heads setting in mopsink. 4 things found dirty. Cardboard boxes as shelf liner not allowed. Ice cream box needs defrosted. Handsink faucet leaks. Repair leak.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/12/2012		
			Lid & condiment container has food spills. Individual bottles of food product on floor in walk in cooler. Open coffee filters stored on top of coffee maker. Filters must be covered or stored in cabinet.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		10/12/2012		
			a)Mgr not knowledgable of proper dishwash procedure. b)How to check sanitizer strength.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		10/12/2012		
			Handsinks blocked. Handsinks must be accessible at all times. Do not place items around or on handsink counter area.				
	EHF20	H10DAY	TOXIC ITEMS		10/12/2012		
			Chemical stored above food products. Never store chemicals above food products. Sanitizer stored on counter with food product.				

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

TOOT N TOTUM #58

HF941	EHF21	H10DAY	MANUAL WARE WASHING	10/12/2012	15	HL1B
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Improper dishwash procedure used. Utensils must be washed,rinsed & sanitized. Sanitizer must be at the correct strength. No test strips available for sanitizer.

TOOT N TOTUM #64

2621 S OSAGE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF415	EHF28	COS	ALL OTHER VIOLATIONS		10/17/2012	0	HL1B

Counter below soda machine is dirty and rusting. Clean. b)Soda machine or ice machine leaks. Repair leak. c)Ceiling panels missing over food in store room. d)No sanitizer test strips available for ammonia sanitizer.

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

TOOT N TOTUM #78

3401 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF751	EHF25	COS	FOOD CONTACT SURFACES		10/16/2012	14	HL1B
			Dead insect found in bottom of to go utensil container, discarded all single service utensils.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/16/2012		
			Front door sweep needed. Clean condenser unit-walkin beside bathrooms. Lightshields needed-3 comp sink. Store eggs below all rte food in walk in. Span/Eng handwash signs needed in mens room. Remove fly trap from above 3 comp sink. Patch holes in walls.				
	EHF20	H10DAY	TOXIC ITEMS		10/16/2012		
			Wipe down sanitizer in bottles over 400ppm, must be at proper strength of 200ppm. Windshield de-icer stored above clean dishes, states can be fatal if swallowed, store chemicals away from food & food contact surfaces. Chem. above food in dry storage				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/16/2012		
			Employee seen washing hands in 3 compartment sink, handwashing can only be done in a handsink at front of store by prep area.				
	EHF10	COS	SOUND CONDITION		10/16/2012		
			Cracked eggs found.				

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****TOOT N TOTUM #87
2209 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF887	EHF08	COS	GOOD HYGIENIC PRACTICES		10/16/2012	7	HL1B
			Do not store anything in the handsink. Keep it open & accessible for handwashing at all times.				
	EHF21	COS	MANUAL WARE WASHING		10/16/2012		
			Proper dishwashing procedure needed to be followed. Wash with soap,rinse & sanitize with the sanitizer solution,air dry.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/16/2012		
			Adjust or repair the hot water heater in the restroom outside.				

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

**TORTILLERIA LUPITA
4013 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF462	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/17/2012	11	HL1B
			a)Lightshield needed over light in walk in cooler. b)Meat found being thawed improperly; employee was instructed on the correct methods of thawing frozen meat.cos. c)Handsink needs to be cleaned.cos				
	EHF25	COS	FOOD CONTACT SURFACES		10/17/2012		
			a)Dirty utensils found on clean dish rack. b)Blowers in walk in cooler need to be cleaned, c)Mixer found dirty.				
	EHF07	COS	ADEQUATE HAND WASHING		10/17/2012		
			Employee observed washing her hands for less than 20 seconds.				
	EHF13	COS	HACCP PLAN/TIME		10/17/2012		
			Potentially hazardous food items in reach in cooler found without datemarks; items were thrown away or dated by the end of the inspection.				

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT**TRENDING TREATS**

400 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3715	EHF28	IN	ALL OTHER VIOLATIONS No samples.		10/13/2012	0	HL1B FOOD

TRINITY LUTHERAN CHURCH SCHOOL

5005 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF112					10/15/2012	0	HL1B

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****UNITED SUPERMARKET #522****4701 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF487	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/15/2012	10	HL1B
			a)New gasket is needed on walk in cooler in back. b)Clean/sanitize tub that holds utensils in deli COS c)Defrost freezer with activia/yogurt in it.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/15/2012		
			a)Low volatage bulbs for keeping food warm in deli are not sufficient. Replace with bulbs that can hold food at 135F or above.				
	EHF10	COS	SOUND CONDITION		10/15/2012		
			a)Cans dented on rim found for sale. b)Cracked eggs on shelf for sale. c)Open bags of flour on shelf for sale.				
	EHF20	H10DAY	TOXIC ITEMS		10/15/2012		
			a)Sanitizer dispenser in deli is dispensing over 400 ppm. Repair to dispense at 200 ppm. b)Unlabeled chemcial at mop sink COS.				

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****WAFFLE HOUSE #1169
6310 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1296	EHF18	H10DAY	INSECT CONTAMINATION		10/15/2012	9	HL1B
			Several flies in restaurant.				
	EHF24	COS	THERMOMETERS		10/15/2012		
			No thermometer found in reachin on cooks line.				
	EHF25	COS	FOOD CONTACT SURFACES		10/15/2012		
			Pan with food debris found on shelf with clean.				

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****WAL-MART STORES TEXAS,LLC #755****4610 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF700	EHF28	COS	ALL OTHER VIOLATIONS		10/17/2012	0	HL1B	
			A)Replace missing ceiling tiles in seafood area. B)Light shields needed in large walkin cooler. C)Chip off condensate leak in deli freezer.					

WEIGHT WATCHERS NORTH AMERICA**3150 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2231	EHF20	COS	TOXIC ITEMS		10/17/2012	3	HL1B	
			Roach spray not approved for use in a food establishment. Must be removed.					

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****WENDYS #4103****407 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC213	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/11/2012	0	HFOL
			Outside freezer door needs to be repaired.				

WESLEYS BEAN POT & BBQ**6406 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1341	EHF25	COS	FOOD CONTACT SURFACES		10/17/2012	3	HL1B
			Ice scoop is chipped. Must be discarded and replaced.				

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

**WESTERN PLATEAU ELEMENTARY
4927 SHAWNEE TRL**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF465					10/11/2012	0	HL1B

Food Establishment Public Inspection Report**From 10/11/12 thru 10/17/12****ESTABLISHMENT****WHEELS CHICKEN & WAFFLES****2710 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1810	EHF28	COS	ALL OTHER VIOLATIONS		10/11/2012	10	HL1B
			Box of single-use items stored on floor.				
	EHF25	COS	FOOD CONTACT SURFACES		10/11/2012		
			Residual food debris found on refrigerator handles.				
	EHF24	COS	THERMOMETERS		10/11/2012		
			Thermometer needed in refrigerator. B)Thermometer needed in freezer.				
	EHF13	COS	HACCP PLAN/TIME		10/11/2012		
			Chili held in walk-in refrigerator past date-mark. Discarded.				

Food Establishment Public Inspection Report

From 10/11/12 thru 10/17/12

ESTABLISHMENT

YOUTH CNTR OF THE HIGH PLAINS

9300 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF400					10/17/2012	0	HL1B