

**Food Establishment Public Inspection Report**  
**From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT**

**ABC LEARNING CENTER I**  
**5901 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD30	EHF14	COS	WATER SUPPLY		10/22/2012	4	HL1B	
			Hot water needs to be 100F for hand washing and 110F for ware washing, water for day care can not be over 120F.					

**ABC LEARNING CENTER II**  
**5709 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD8	EHF28	COS	ALL OTHER VIOLATIONS		10/24/2012	0	HL1B	
			Clean out bottoms of refrigerator & freezer.					

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****ACAPULCO MEXICAN REST****3415 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2080	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/18/2012	23	HL1B
			a)Light needed in refrigerator walk in. This is a repeat violation. b)Wash water was dirty. This water must be changed frequently enough to remain clean. COS. c)New gasket needed on walk in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		10/18/2012		
			a)Spoon being stored in water that was below 135F. b)Tea nozzle with buildup on it. Tea nozzles must be cleaned daily. c)Chipped knife at bar. Dispose of all chipped utensils.				
	EHF27	COS	ESTABLISHMENT PERMIT		10/18/2012		
			a)Permit and food manager card must be posted in a conspicuous area where it is easily findable.				
	EHF14	COS	WATER SUPPLY		10/18/2012		
			a)Air gap was not at ice machine anymore because a cup was being used to keep the drain line from splashing water when it drained. Keep a 4" air gap at all times.				
	EHF10	COS	SOUND CONDITION		10/18/2012		
			a)Dented can found on rack. Dispose of all cans dented on the rim.				

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****ACAPULCO MEXICAN REST**

HF2080

EHF19

H10DAY

RODENTS/ANIMALS/OPENINGS

10/18/2012

23

HL1B

a)Gap at back door needs to be sealed with a new door sweep or other means.

EHF21

COS

MANUAL WARE WASHING

10/18/2012

a)Clean dishes with food debris still on them. These were rewashed. b)No sanitizer in wipedown buckets in the kitchen.

EHF23

H10DAY

SEWAGE/WASTEWATER

10/18/2012

a)Waste leaking from dumpster is attracting a large amount of flies around the dumpster. Clean area so flies are not surrounding dumpster area.

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****AMARILLO DISCOUNT****4000 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>
HF1742	EHF08	COS	GOOD HYGIENIC PRACTICES		10/24/2012	4	HL1B
			Boxes of tobacco products stored in employee restroom.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/24/2012		
			Blowers in walk-in need to be cleaned. B)Inspection report not posted.				

**AMARILLO FAIRFIELD INN****6600 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>
HF374	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/24/2012	0	HL1B
			a)Replace cold water handle on handsink. b)Clean all cardboard out from under sink.				

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT**

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**AMARILLO SENIOR CITIZENS ASSOC****1200 S POLK 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>
HF34	EHF28	H60 DAY	ALL OTHER VIOLATIONS		10/23/2012	3	HL1B
			Employee jackets & coats should not be hung on clean dish racks or other items in kitchen. A designated coat rack or hooks may be needed.				
	EHF20	COS	TOXIC ITEMS		10/23/2012		
			A spray bottle of degreaser needed labeled. Label all chemicals if taken out of original container.				

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**ESTABLISHMENT**

**ARBORS, THE  
7000 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1261	EHF13	COS	HACCP PLAN/TIME		10/23/2012	7	HL1B
			Bowl of cooked hot dogs in walk in cooler found kept past toss date; hot dogs were thrown away.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/23/2012		
			Clean food debris from dishwasher door.				
	EHF25	COS	FOOD CONTACT SURFACES		10/23/2012		
			Clean inside ice machine.Ice scoop stored in standing water.Tea nozzles found dirty-must be broken apart/cleaned daily/wash,rinse,sanitize/air dry.Dirty utensil stored in clean utensil bin.Clean under steam table countertops.Spatulas no longer cleanable.				

## Food Establishment Public Inspection Report

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**ESTABLISHMENT**

**B & B ENTERPRISES  
5809 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1544					10/22/2012	0	HL1B

**BEST THAI  
208 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC296					10/24/2012	0	HFOL

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****BEST WESTERN CANYON  
2801 4TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC274					10/24/2012	0	HL1B

**BIG DADDYS BBQ  
400 E HASTINGS 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>
HF996	EHF28	COS	ALL OTHER VIOLATIONS		10/24/2012	3	HL1B
			Bag of pinto beans stored on floor. Must store 6" off floor.				
	EHF25	COS	FOOD CONTACT SURFACES		10/24/2012		
			Handle of tongs found in contact with sliced beef in refrigerator.				

**Food Establishment Public Inspection Report**

**From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT**

**BIG STATE BEAUTY SUPPLY  
2800 CIVIC CIR**

<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>
HF659					10/18/2012	0	HL1B

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****BL BISTRO INC  
2203 S AUSTIN 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>
HF1197	EHF28	COS	ALL OTHER VIOLATIONS		10/22/2012	13	HL1B
			A)Clean air vents in kitchen area. B)Clean ceiling in dish area. C)Face silverware handle up.				
	EHF07	COS	ADEQUATE HAND WASHING		10/22/2012		
			A)Employee seen not changing gloves and washing hands after handling chemicals. B)Employee seen not washing hands before putting on gloves.				
	EHF21	COS	MANUAL WARE WASHING		10/22/2012		
			A)Employee cleaned knife by dipping in sanitizer and wiping off with towel. All dishes must be washed, rinsed, sanitized, and air-dried.				
	EHF24	COS	THERMOMETERS		10/22/2012		
			A)Thermometers needed in two make tables units.				
	EHF25	COS	FOOD CONTACT SURFACES		10/22/2012		
			A)Ice machine found dirty. B)Knives found chipped, no longer easily cleanable. C)Several plastic pans cracked and chipped, no longer easily cleanable.				

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**ESTABLISHMENT**

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**BROWNS PLAYHOUSE DAY CARE CNTR****605 4TH 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>
HFC113	EHF11	COS	PROPER HANDLING RTE Cook was not wearing gloves when handling ready to eat food.		10/24/2012	4	HL1B

**BURLINGTON COAT FACTORY OF TX****2201 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>
HF2169					10/23/2012	0	HL1B

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**ESTABLISHMENT****BUTTONS & BOWS PRESCHOOL**

3815 S LIPSCOMB ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD21					10/18/2012	0	HL1B

**CANYON BOOSTER CLUB**

19501 US HIGHWAY 87

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC205					10/19/2012	0	HL1B

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****CANYON INTERMEDIATE SCHOOL****506 8TH 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>
HF89					10/19/2012	0	HL1B

**CANYONS RETIREMENT COMMUNITY****2200 SW 7TH 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>
HF839	EHF28	H60 DAY	ALL OTHER VIOLATIONS		10/23/2012	3	HL1B
			a)Refinish chipping paint in reach-in cooler. b)Lightshield needed in reach-in cooler.				
	EHF25	COS	FOOD CONTACT SURFACES		10/23/2012		
			a)Clean reach-in ice cream freezer. b)Dispose of plastic tongs that are not longer easily cleanable.				

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****CANYONVIEW ESTATES RETIREMENT****7404 WALLACE 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>	
HF1968	EHF08	COS	GOOD HYGIENIC PRACTICES		10/23/2012	4	HL1B	
			A) Employee seen eating bacon right beside customer foods, all eating must be done outside of the kitchen.					

**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	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/24/2012	0	HL1B	
			Chlorine test strips needed for bleach solution. To be corrected within 10 days.					

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT****CHEZ LA  
701 S TAYLOR 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>
HFK118	EHF07	COS	ADEQUATE HAND WASHING	Employee observed not washing hands before putting on a new pair of gloves.	10/19/2012	4	HL1B

## Food Establishment Public Inspection Report

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### ESTABLISHMENT

**CHILI'S GRILL & BAR  
5016 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1456	EHF07	COS	ADEQUATE HAND WASHING		10/23/2012	14	HL1B
			A)Employees seen not washing hands before putting on gloves. B)Employees seen not changing gloves and washing hands after touching clothing.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/23/2012		
			A)Several employees drinks found without lids and straws.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/23/2012		
			A)Cold hold unit holding raw meat was holding temperature at 50 degrees, meat was rapidly chilled. Unit must be fixed within 10 days to maintain 41 degrees or below.				
	EHF20	H10DAY	TOXIC ITEMS		10/23/2012		
			A)Sanitizer mixing unit is dispensing sanitizer at over 400ppm, must be 200ppm as label states. B)Several chemical bottles found without any labeling. C)Chemicals found stored on clean dish shelf, store all chemicals away from food contact areas.				
	EHF28	IN	ALL OTHER VIOLATIONS		10/23/2012		
			A)Corrected from last inspection.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****COLD STONE CREAMERY****2333 S GEORGIA ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1439	EHF25	COS	FOOD CONTACT SURFACES		10/22/2012	6	HL1B
			a)Broken ice scoop in use. Dispose of all chipped utensils and kitchen ware.				
	EHF20	COS	TOXIC ITEMS		10/22/2012		
			a)Blue chemical found unlabeled. b)Purple chemical found unlabeled. Label all chemicals.				

**CONTINENTAL****1300 S JACKSON 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>
HF233	EHF25	COS	FOOD CONTACT SURFACES		10/19/2012	3	HL1B
			A)Slicer needs to be cleaned. B)Clean knives found stored in dirty bin.				

**Food Establishment Public Inspection Report**

From 10/18/12 thru 10/24/12

**ESTABLISHMENT****COYOTE BLUFF CAFE  
2417 S GRAND 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>
HF149	EHF25	COS	FOOD CONTACT SURFACES Clean blowers located in walk in cooler.		10/18/2012	7	HL1B
	EHF08	COS	GOOD HYGIENIC PRACTICES Ice found dumped in handsink; handsinks are for handwashing only.		10/18/2012		

**CREATIVE CARES EARLY CHILDHOOD****1400 SW 10TH 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>
HFD5	EHF15	IN	EQUIPMENT ADEQUATE Corrected.		10/18/2012	0	HFOL

**Food Establishment Public Inspection Report**

From 10/18/12 thru 10/24/12

**ESTABLISHMENT****CUSTOM FOOD GROUP**

1000 SW 7TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF322	EHF24	COS	THERMOMETERS		10/18/2012	3	HL1B
			Thermometer in walk-in cooler was broken; thermometer was replaced by the end of the inspection.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/18/2012		
			A)Replace missing ceiling tile. B)All food and single use items must be stored at least 6 inches.				

**D & S PHARMACY 3**

3510 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF273					10/19/2012	0	HL1B

**Food Establishment Public Inspection Report**

**From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT**

**DELIVER & DINE  
2809 WOLFLIN AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2104					10/24/2012	0	HL1B

## Food Establishment Public Inspection Report

From 10/18/12 thru 10/24/12

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**ESTABLISHMENT**

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**DIANAS TAMALES & BURRITOS**

**3600 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1359	EHF25	COS	FOOD CONTACT SURFACES		10/23/2012	13	HL1B
			Soda nozzles found dirty. B)Ice scoop stored on soda fountain drain crate. Must be stored on clean surface.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		10/23/2012		
			Water leaking onto floor under three-compartment sink. To be corrected within 10 days. B)No toilet paper in restroom.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/23/2012		
			No soap at hand-sink in kitchen. B)No soap at hand-sink in restroom.				
	EHF14	H10DAY	WATER SUPPLY		10/23/2012		
			Hot water at hand-sink turned off at source due to broken faucet. To be corrected within 10 days.				

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT****DOLLAR GENERAL #4644****3415 BELL ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF35	EHF10	COS	SOUND CONDITION		10/24/2012	7	HL1B
			a)Dented cans on rim and seam found on shelf.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/24/2012		
			a)No paper towels in one of the restrooms. Keep paper towels at the sink at all times.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/24/2012		
			a)A cover for the trash can is needed in the restroom.				

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****DOLLAR GENERAL STORE #11624****4308 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>
HF1876	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/24/2012	0	HL1B
			Post current food establishment permit.				

**DOMINOS PIZZA****907 23RD ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC310					10/18/2012	0	HFOL

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****DONUT STOP INC****100 23RD ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC259	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/18/2012	13	HL1B
			No paper towels at handwashing sink.				
	EHF21	COS	MANUAL WARE WASHING		10/18/2012		
			Ware washing machine was not sanitizing at time of inspection.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		10/18/2012		
			Handwashing sink was blocked with mop buckets and utensils in sink.				
	EHF11	COS	PROPER HANDLING RTE		10/18/2012		
			Employee cleaned icing from mixer with bare hand, you must avoid bare hand contact with ready to eat foods.				

**4300 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>
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**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****DONUT STOP INC**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF851	EHF19	COS	RODENTS/ANIMALS/OPENINGS		10/22/2012	6	HL1B
			A)Drive thru window being left open when not in use. Window must be closed when not in immediate use.				
	EHF20	COS	TOXIC ITEMS		10/22/2012		
			A)Bleach wipe down solution found over 200ppm. Must be 100ppm for wipe down and 50ppm for dishes. B)Chemical bottle found without any labeling.				

**EL MANANTIAL  
3823 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1441	EHF28	COS	ALL OTHER VIOLATIONS		10/22/2012	0	HL1B

Ice cream scoop stored in stagnant water. Must be stored in running water with sufficient velocity to flush particulates down the drain. Must clean between use and store on a clean surface.

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**ESTABLISHMENT****EL PUENTE  
4027 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF349	EHF24	COS	THERMOMETERS Broken thermometer in refrigerator.		10/22/2012	3	HL1B

**EL TROPICO  
1111 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF539					10/23/2012	0	HFOL

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****EMBERS STEAKHOUSE CATERING****2501 S KENTUCKY 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>
HF106					10/23/2012	0	HL1B

**FAMILY DISCOUNT #2****2601 CANYON DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2094					10/23/2012	0	HL1B

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****FELDMANS WRONG WAY DINER****2100 N 2ND 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>
HFC277	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/24/2012	13	HL1B
			Light shield needed in storage room with catering equipment.				
	EHF25	COS	FOOD CONTACT SURFACES		10/24/2012		
			a)Dirty pans on clean shelf. b)Area on south end of shelf in kitchen needs to be cleaned.				
	EHF20	COS	TOXIC ITEMS		10/24/2012		
			Spray bottles were not labeled.				
	EHF18	H10DAY	INSECT CONTAMINATION		10/24/2012		
			Several flies in kitchen.				
	EHF13	COS	HACCP PLAN/TIME		10/24/2012		
			Product in bags with reduced oxygen was kept over 72 hours.				

**Food Establishment Public Inspection Report**

From 10/18/12 thru 10/24/12

**ESTABLISHMENT****FOUNTAIN OF HEALTH INC****3705 OLSEN BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF606	EHF09	COS	APPROVED SOURCE/LABELING		10/24/2012	4	HL1B	
			a)No proof of source on site if duck eggs came from a USDA inspected facility. Proof must be available to verify the source of eggs.					

**FRIENDLY DISCOUNT****2900 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>
HF1381					10/22/2012	0	HL1B

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT****FURRBIES  
210 SW 6TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1332	EHF25	COS	FOOD CONTACT SURFACES		10/19/2012	6	HL1B
			Soda nozzles found to be dirty. Must be cleaned every 24 hours.				
	EHF21	COS	MANUAL WARE WASHING		10/19/2012		
			Wipe down sanitizer too weak. Must be 100 ppm.				

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****FURRS CAFETERIA  
2640 WOLFLIN AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF607	EHF11	COS	PROPER HANDLING RTE		10/18/2012	7	HL1B
			a)Ready to eat cake was touching floor of freezer. This product was thrown away. b.)Handle of tongs touching lettuce on the buffet line. Keep handles up and out of product.				
	EHF25	COS	FOOD CONTACT SURFACES		10/18/2012		
			a)Chipped knife in kitchen for use. Dispose of all chipped utensils.				

## Food Establishment Public Inspection Report

From 10/18/12 thru 10/24/12

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### ESTABLISHMENT

**GREEN CHILE BOWL  
5120 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2312	EHF25	H24 HOUR	FOOD CONTACT SURFACES		10/18/2012	28	HL1B
			<p>Numberous items found dirty.Clean ice machines,pizza oven rollers,airfilter, storage handles,slicers,frig gaskets,etc.Replace frig/freezer gaskets, floortiles, light tubes-cover w/endcaps. Don't use bowls with no handles as scoops. Seal wood shelves.</p>				
	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		10/18/2012		
			<p>a)All ceiling panels must be cleaned of all dust.b)All air vents must be cleaned.</p>				
	EHF13	COS	HACCP PLAN/TIME		10/18/2012		
			<p>Datemarks are required on any potentially hazardous foods stored over 24 hrs. Potentially hazardous foods are allowed to be stored for seven days after opening.</p>				
	EHF10	COS	SOUND CONDITION		10/18/2012		
			<p>Several items marked refrigerate after opening found not refrigerated. Check all labels before storing.</p>				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/18/2012		
			<p>Employee drinks stored where spills may contaminate foods. Store drinks with lids &amp; straws below food contact surfaces or in break area.</p>				

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****GREEN CHILE BOWL**

HF2312	EHF07	COS	ADEQUATE HAND WASHING	10/18/2012	28	HL1B
			Employees not washing hands between glove changes. Hands must be washed before putting on gloves each time.			
	EHF21	H24 HOUR	MANUAL WARE WASHING	10/18/2012		
			a)Dishes stacked wet.Allow dishes to air dry before stacking. b)Dishes stored in cardboard boxes. Cardboard is not cleanable. Discontinue using cardboard.			
	EHF24	H24 HOUR	THERMOMETERS	10/18/2012		
			Thermometers must be checked for accuracy. Two thermometers not accurate.			
	EHF19	COS	RODENTS/ANIMALS/OPENINGS	10/18/2012		
			Back door left open when not in use. Doors must have self closers & cannot be left open. Gap at bottom of back door. Seal as needed so no light shows through.			
HF2312	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	10/22/2012	9	HFOL
			Gap at bottom of back door.Seal as needed so no light shows through when closed.			
	EHF24	H10DAY	THERMOMETERS	10/22/2012		
			Accurate thermometers needed.			

**Food Establishment Public Inspection Report**

**From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT**

**GREEN CHILE BOWL**

HF2312	EHF28	H10DAY	ALL OTHER VIOLATIONS	10/22/2012	9	HFOL
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Clean ceiling panels, air vents, blowers, behind equip. Need lightshields in pantry & any other lights that aren't shielded from breakage in food areas. Replace broken/missing floor tiles. Seal holes-ceiling. Cover fd in frig/frz. Chlor test strips needed.

	EHF25	H10DAY	FOOD CONTACT SURFACES	10/22/2012		
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Numerous things found dirty-clean & sanitize daily. Replace broken frig/frzr gaskets, hoses w/fd grade hoses. Don't store clean dishes & utensils on cardboard.

**GREGS DELI  
1400 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2124	EHF28	COS	ALL OTHER VIOLATIONS		10/23/2012	0	HL1B

Store eggs below ready to eat foods in cooler.

**Food Establishment Public Inspection Report**

From 10/18/12 thru 10/24/12

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**ESTABLISHMENT****GROOVY POP GOURMET POPCORN**

3363 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2221					10/23/2012	0	HL1B

**HARRINGTON ASSISTED LIVING**

401 SW 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1266					10/24/2012	0	HL1B

## Food Establishment Public Inspection Report

From 10/18/12 thru 10/24/12

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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		10/18/2012	0	H PREOPEN	
			a)Bag of rice stored on floor. Food must be stored 6 inches off floor. b)Silver ware should be stored handle up to prevent touching mouth parts.					

#### HOME PLATE DINER INC

5600 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF333	EHF25	COS	FOOD CONTACT SURFACES		10/23/2012	3	HFOL	
			a)All food needs to be dispensed by a utensil with a handle. Frozen foods should not be portioned with bowls left in food. b)Do not soak soda nozzles. Wash,rinse & sanitize just like any other food contact surface.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/23/2012			
			a)Continue to clean walls & floors in kitchen. b)Either move plates & bowls or put up some barrier between the shelving by handsink in kitchen & bowls to prevent splashing clean equip & bowls by handwashing.					

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT**

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**I DONT KNOW SPORTS BAR & GRILL****1301 SW 6TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2316	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/19/2012	0	H PREOPEN
			Make sure a working backflow prevention device is on your three compartment and mop sink. Seal hole in the wall located in womens restroom. Fd mgr needed for establishment; send supervisory employee to next food manager class.				
	EHF24	H10DAY	THERMOMETERS		10/19/2012		
			A)Thermometer needed in make table cooler. B) Thermometer needed in walk-in cooler.				

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****INDIAN OVEN LLC  
11000 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>	
HF1958	EHF15	IN	EQUIPMENT ADEQUATE		10/19/2012	0	HFOL	
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/19/2012			
			a)Corrected. b)Post current food establishment permit.					

**JOES PIZZA & PASTA  
19151 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>	
HFP43	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/18/2012	3	HL1B	
			Concrete floor finish in kitchen wearing off. Floor must be resealed within 90 days.					

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT****KING & I THE  
104 15TH 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>
HFC291	EHF25	COS	FOOD CONTACT SURFACES	a)Container with rice spoon must be at temperature before storing utensil in water. b)Ice scoop should not be stored on towel, store on surface that can be cleaned and sanitized. c)Fan guards in walkin need to be cleaned.	10/24/2012	3	HL1B

## Food Establishment Public Inspection Report

From 10/18/12 thru 10/24/12

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### ESTABLISHMENT

**LA KIVA HOTEL  
2501 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1639	EHF25	COS	FOOD CONTACT SURFACES		10/24/2012	22	HL1B
			Clean utensils found stored on dirty crate.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/24/2012		
			A)Floor of kitchen food storage area needs to be thoroughly cleaned. B)Do not store food contact surfaces on linen towels.				
	EHF07	COS	ADEQUATE HAND WASHING		10/24/2012		
			Employee observed washing her hands for less than 20 seconds.				
	EHF03	COS	HOT HOLDING		10/24/2012		
			Cooked sausages in warmer found at 110 degrees; potentially hazardous food items must be hot held at 135 degrees or above.				
	EHF10	COS	SOUND CONDITION		10/24/2012		
			Bread found being provided for public consumption; bread was thrown away because it was hard and discolored.				

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT****LA KIVA HOTEL**

HF1639	EHF20	COS	TOXIC ITEMS	10/24/2012	22	HL1B
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Spray bottle of sanitizer found without a label in kitchen area.

	EHF21	COS	MANUAL WARE WASHING	10/24/2012		
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Employee was observing rinsing a dirty bowl in 3 compartment and then using it for cooking. Dishes must be cleaned using the wash, rinse, sanitize and air dry warewashing process.

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****LA QUINTA INN #0454  
1708 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>
HF1339	EHF20	COS	TOXIC ITEMS		10/23/2012	11	HL1B
			Sanitizer solution in spray bottle found over 400 ppm; quaternary ammonia solution should be between 200-400 ppm.				
	EHF24	H30 DAY	THERMOMETERS		10/23/2012		
			Stem thermometer needed to take food temperatures.				
	EHF02	COS	COLD HOLDING		10/23/2012		
			A)Pitcher of milk found at 57 degrees; milk was thrown away. B)Pitcher of milk found at 46 degrees; milk was thrown away.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		10/23/2012		
			A)Establishment needs a food manager; a full time supervisory employee must attend next food manager course. B)Food and single use items must be stored at least 6 inches off of the floor.COS				

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****LA REYNA MICHOCANA****1321 SE 10TH 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>
HF2101	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/18/2012	3	HL1B
			No soap or towels at handsink.				
HFM382	EHF27	COS	ESTABLISHMENT PERMIT		10/18/2012	3	HL1B
			Current permit not posted on cart. b)Mobile numbers must be on cart.				
HFM383	EHF27	COS	ESTABLISHMENT PERMIT		10/18/2012	3	HL1B
			Permit not posted on cart. b)Mobile unit numbers must be on cart.				

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****LA REYNA MICHOCANA**

HFM384	EHF27	COS	ESTABLISHMENT PERMIT	10/18/2012	3	HL1B
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Permit not posted on cart. b)Mobile numbers must be on cart.

**LEALS****1619 S KENTUCKY 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>
HF4					10/23/2012	0	HFOL

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****LEARNING DEPOT  
5398 MEADOWGREEN DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD58	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/23/2012	3	HL1B
			Refrigerator is not maintaining food at 41 or below.				

**LUPITAS  
2917 SW 6TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2284	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		10/19/2012	0	HFOL
			Food manager card acquired and posted.				
	EHF28	IN	ALL OTHER VIOLATIONS		10/19/2012		
			Self-closing mechanism installed on men's restroom door.				

## Food Establishment Public Inspection Report

From 10/18/12 thru 10/24/12

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### ESTABLISHMENT

**LUPITAS MEXICAN FOOD  
7200 MCCORMICK RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR79	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/22/2012	0	H PREOPEN
			a)Kitchen floor must be resealed. Paint peeling. b)Replace damaged ceiling tile. Replace light fixture diffuser. c)Clean up back storage area so that freezer & mop sink accessible.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		10/22/2012		
			Soap and paper towels needed at all sinks.				
	EHF14	IN	WATER SUPPLY		10/22/2012		
			Public water supply.				
HFR79	EHF14	IN	WATER SUPPLY		10/23/2012	3	HL1B
			Public water supply.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/23/2012		
			Certified food manager required within 45 days.				

**Food Establishment Public Inspection Report**

From 10/18/12 thru 10/24/12

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**ESTABLISHMENT****LUPITAS MEXICAN FOOD****LYS CAFE****5615 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>
HF1644	EHF25	H10DAY	FOOD CONTACT SURFACES		10/23/2012	7	HL1B
			Condiment containers on table found sticky to touch. 10 days to correct. B)Ice scoop handle found below ice level in ice bin.				
	EHF12	COS	CROSS CONTAMINATION		10/23/2012		
			Bag of lemons stored in ice bin where ice is used as ingredient for drinks. Ice used as a coolant cannot be used as an ingredient.				

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****MARIAS COCINA MEXICANA****1316 SE 10TH 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>	
HF2202	EHF28	COS	ALL OTHER VIOLATIONS		10/18/2012	0	HL1B	
			Chest freezer needs to be defrosted.					

**MARY MILES LEARNING CENTER****1700 S VAN BUREN 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>	
HFD19	EHF28	H45 DAY	ALL OTHER VIOLATIONS		10/24/2012	0	HL1B	
			a)Ceilig by refrigerator needs to be repaired. b)Clean lint from ceiling vents and intake. c)A new food manager is needed within 45 days.(Still on staff but leaving soon).					

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****MAXWELLS MUNCHIES****12908 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>
HFR77	EHF27	H10DAY	ESTABLISHMENT PERMIT		10/20/2012	12	HL1B
			Food est permit must be posted in establishment.				
	EHF25	COS	FOOD CONTACT SURFACES		10/20/2012		
			Spatulas found on counter with food residue.				
	EHF14	IN	WATER SUPPLY		10/20/2012		
			Water sample test 9/18/12 ok.				
	EHF24	COS	THERMOMETERS		10/20/2012		
			Thermometer required in freezers & refrigerator.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		10/20/2012		
			ServeSafe started Emp. food safety online course-food handler-must be in fd mgr class-30 days to obtain -in truck-servsafe food manager certificate.				

**Food Establishment Public Inspection Report**

**From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT**

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**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****MCDONALDS  
400 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>
HF1190	EHF20	COS	TOXIC ITEMS		10/23/2012	7	HL1B
			A)Chemical bottle found over 400ppm, must be 200ppm as label states. B)Fly spray found stored next to food. Store all chemicals away from food and food contact areas.				
	EHF07	COS	ADEQUATE HAND WASHING		10/23/2012		
			A)Employee seen not washing hands before putting on gloves. B)Employee seen not washing hands and changing gloves after handling chemicals.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/23/2012		
			A)Sticker system not being used on potentially hazardous products every time. Sticker system is a HACCP plan that must be used (Repeat). Further action will be taken if compliance is not achieved.				

**5730 W AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF548	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/24/2012	3	HL1B
			a)A shatterproof bulb or cover needed in the freezer. b)Paint or seal the shelves in the storage area.				

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****MCDONALDS**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF548	EHF21	COS	MANUAL WARE WASHING	Chlorine sanitizer not at proper strength.	10/24/2012	3	HL1B

**MRS BAIRDS BAKERIES****6460 FM 1541**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1383	EHF19	COS	RODENTS/ANIMALS/OPENINGS	Gaps at bottom of back doors. Seals must be repaired fo prevent insects & rodents.	10/23/2012	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS	All food products must stored at least 6" off floor.	10/23/2012		

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****MULLIGANS SPORTS PUB****2511 PARAMOUNT BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1382	EHF20	COS	TOXIC ITEMS		10/24/2012	14	HL1B
			Quat sanitizer over 400ppm in 3 comp sink.				
	EHF24	COS	THERMOMETERS		10/24/2012		
			Thermometer needed in small refrigerator at bar.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/24/2012		
			Employees may not eat in kitchen.				
	EHF11	COS	PROPER HANDLING RTE		10/24/2012		
			Red Bull being stored in ice used for drinks.				

**Food Establishment Public Inspection Report**

From 10/18/12 thru 10/24/12

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**ESTABLISHMENT****MY PORTABLE PANTRY**

5901 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2233					10/23/2012	0	HL1B

**ORANGE LEAF**  
2207 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2068	EHF24	COS	THERMOMETERS		10/22/2012	3	HL1B	
			a)Thermometer needed in refrigerator with whipped cream in front.					

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT****ORANGELLY CATERING  
2300 N 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>
HF2310					10/19/2012	0	HL1B
HFK117					10/19/2012	0	HL1B

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT**

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**PACIFIC RIM****2061 PARAMOUNT BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF9	EHF28	IN	ALL OTHER VIOLATIONS		10/23/2012	0	HFOL
			a)corrected b)corrected c)corrected d)corrected e)corrected				
	EHF15	IN	EQUIPMENT ADEQUATE		10/23/2012		
			a)Corrected to hold food at 41F or below.				

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****PAK A SAK #16  
20101 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>
HFP37	EHF25	H10DAY	FOOD CONTACT SURFACES		10/18/2012	6	HL1B
			Chili nozzle needs to be cut at angle. Clean Freal milk shake machine.				
	EHF24	H10DAY	THERMOMETERS		10/18/2012		
			Thermometer needed in pizza make table refrigerator and Blue Bell ice cream freezer.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/18/2012		
			Freal milk shakes held in freezer for credit. Please make sign for shelf indicate what product is there for.				

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****PHO HOA  
1800 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>
HF2278	EHF28	COS	ALL OTHER VIOLATIONS		10/19/2012	9	HL1B
			A)Ice scoops stored in stagnant water. Must be stored in running water with sufficient velocity to flush particulates away. B)Fly strips hung over food prep area.				
	EHF24	H10DAY	THERMOMETERS		10/19/2012		
			A)No thermometer in dessert refridgerator. To be corrected within 10 days.				
	EHF21	COS	MANUAL WARE WASHING		10/19/2012		
			A)Wipe down sanitizer too weak. Must be 100ppm.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/19/2012		
			A)No soap in employee restroom. B)No paper towels at hand sink in kitchen. C)No paper towels at hand sink near drink station.				

## Food Establishment Public Inspection Report

From 10/18/12 thru 10/24/12

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**ESTABLISHMENT**

**PIZZA HUT  
110 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC229	EHF18	H10DAY	INSECT CONTAMINATION Several flies in kitchen.		10/18/2012	6	HL1B
	EHF28	H10DAY	ALL OTHER VIOLATIONS Broken tile in kitchen needs to be repaired.		10/18/2012		
	EHF25	H10DAY	FOOD CONTACT SURFACES a)Ice machine needs to be cleaned. b)Soda nozzles needed to be cleaned. COS		10/18/2012		

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****PUPUSERIA EL SALVADOR  
2618 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>
HF2024					10/23/2012	0	HL1B

**QUALITY INN & SUITES  
6800 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>
HF97	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		10/23/2012	3	HFOL

A full time supervisory employee is required to obtain a food manager certification within 45 days.

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****RAIN PREMIER SUSHI BAR****817 S POLK 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>
HF2096	EHF23	H24 HOUR	SEWAGE/WASTEWATER		10/24/2012	38	HL1B
			Two drains at sinks leak. Repair drains as needed.				
	EHF24	H24 HOUR	THERMOMETERS		10/24/2012		
			Two cold hold units with no thermometer. All cold hold units must have a thermometer.				
	EHF19	H24 HOUR	RODENTS/ANIMALS/OPENINGS		10/24/2012		
			Back door has gap. Seal to prevent insects & dust from from entering kitchen.				
	EHF16	H24 HOUR	HAND WASH FACILITIES ADEQUATE		10/24/2012		
			Hot water valve at handsink in kitchen is broken. Repair as needed.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/24/2012		
			No soap at handsink in back. b)No paper towels at handsink in bar. Paper towels & soap are required at handsinks at all times.				

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****RAIN PREMIER SUSHI BAR**

HF2096	EHF11	COS	PROPER HANDLING RTE	10/24/2012	38	HL1B
			Employee observed cutting ready to eat vegetables with bare hands. All ready to eat foods must be handled with gloved hands.			
	EHF10	H24 HOUR	SOUND CONDITION	10/24/2012		
			Several dented cans on shelf in kitchen. Dented cans are not allowed to be used. Mark dented cans for return or discard. Do not store unless marked "Dented-Do not use".			
	EHF07	COS	ADEQUATE HAND WASHING	10/24/2012		
			Employee put on gloves with no handwash. Hands must be washed prior to putting on gloves. Employee observed washing gloves in 3 bay sink. Never wash and reuse food service gloves.			
	EHF08	COS	GOOD HYGIENIC PRACTICES	10/24/2012		
			Two employee drinks with no lid stored on dish racks. All empl drinks must have lid & straw & be stored where food or food container contamination will not occur. Handsink used to fill fd container with water. Never use handsink as food prep sink.			
	EHF28	H24 HOUR	ALL OTHER VIOLATIONS	10/24/2012		
			Back door-no self-closer. Electric outlet needs cover. Broken light cover. Close ice bins when not in use. Don't stack dishes wet. Airdry. Clean exhaust fan. Replace missing ceiling panel. Keep fresh oyster tags 90 days.			
	EHF25	H24 HOUR	FOOD CONTACT SURFACES	10/24/2012		
			Dishes stored on cloth towels. Discontinue. Sanitized utensils stored w/non sanitized equip. Store separately. Utensil tubs w/stagnant water/food debris. Clean inside ice mach. Eggs stored above vegetables. Mixer dirty. Bag bulk carrots stored on floor.			

**Food Establishment Public Inspection Report**

From 10/18/12 thru 10/24/12

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**ESTABLISHMENT**

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**RAIN PREMIER SUSHI BAR****RED LOBSTER #168  
3311 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF658	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/24/2012	6	HL1B
			Backflow prevents are required on mop sink and chemical lines attached to water source.b)Two faucets leak at prep sink.c)Back door needs seal.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/24/2012		
			Refrigerator at cook line found at 51 degrees F. Unit must maintain 41 degrees or less at all times. Have unit repaired before use.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/24/2012		
			Bottom of shelf above prep table on cooks line (window A2) has food splatter. This area also has bare wood and peeling paint. Suggest using frp board.b)Back of blower in dry cooler has dust buildup.This dust will be circulated in walk in.Clean regularly.				

**Food Establishment Public Inspection Report**

From 10/18/12 thru 10/24/12

**ESTABLISHMENT****RED ROBIN  
8720 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2319	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		10/22/2012	0	H PREOPEN	
			Door sweeps needed at front door within 10 days of opening					
	EHF12	H10DAY	CROSS CONTAMINATION		10/22/2012			
			A) Copy of food manager card must be obtained within 10 days of opening.					

**ROCK N ROLL SODA SHOP  
404 15TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC208					10/24/2012	0	HL1B

**Food Establishment Public Inspection Report**

**From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT**

**SALSA BOBS KITCHEN**

**5901 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>
HF1720					10/22/2012	0	HL1B

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****SALTGRASS STEAKHOUSE  
8300 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1910	EHF25	COS	FOOD CONTACT SURFACES		10/23/2012	13	HL1B
			A)Clean dishes found with food debris. B)Utensils stored in water.Water must be held at 135 or above to prevent bacterial growth.C)Employee cleaning floor splashed water on clean dishes & equip. All dishes were washed & all equip was cleaned & sanitized.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/23/2012		
			A)Employee drink found without a lid or a straw.				
	EHF20	COS	TOXIC ITEMS		10/23/2012		
			A)Several chemicals found without any labeling.				
	EHF21	H10DAY	MANUAL WARE WASHING		10/23/2012		
			A)Dish machine found not sanitizing, must sanitize dishes in 3 compartment sink before use on line. Dish machine must be fixed within 10 days. B)Dish machine in bar found not sanitizing, corrected before end of inspection.				
HF1910	EHF21	IN	MANUAL WARE WASHING		10/23/2012	0	HFOL
			Corrected.				

**Food Establishment Public Inspection Report**

From 10/18/12 thru 10/24/12

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**ESTABLISHMENT****SALTGRASS STEAKHOUSE****SCHLOTZSKYS DELI****907 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC122	EHF20	H10DAY	TOXIC ITEMS		10/18/2012	6	HL1B
			a)Sanitizer was at over 400 PPM Qt, should be 150 to 400 PPM. b)Spray bottles in kitchen not labeled.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/18/2012		
			Bread rack needs to be cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/18/2012		
			Floor tiles behind front counter need to be repaired.				

**Food Establishment Public Inspection Report**

**From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT**

**SCHWANS HOME SERVICE #519512**

**10300 W US HIGHWAY 60**

<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>
HFRM412					10/18/2012	0	HL1B

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****SMOKEY JOES  
2903 SW 6TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1779	EHF28	COS	ALL OTHER VIOLATIONS		10/22/2012	17	HL1B
			A)Corrected. B)Corrected. C) Eggs should be stored below ready to eat foods in cooler. D)Replace broken gaskets throughout restaurant.				
	EHF25	COS	FOOD CONTACT SURFACES		10/22/2012		
			A)Serving spoons with food debris must remain in product at 135. B)Can opener blade found dirty. C)Make table cooler found dirty.				
	EHF20	COS	TOXIC ITEMS		10/22/2012		
			A)Bleach wipedown solution found over 200 ppm in kitchen and dining room. Must be 100ppm for wipedown.				
	EHF07	COS	ADEQUATE HAND WASHING		10/22/2012		
			A)Employee seen not changing gloves and washing hands after touching clothing.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/22/2012		
			A)Employee drink found without lid and straw. B)Employee seen chewing gum. Gum is not allowed. C)Employee seen smoking behind bar. Smoking is not allowed in food serving areas.				

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT****SMOKEY JOES**

HF1779	EHF15	H10DAY	EQUIPMENT ADEQUATE	10/22/2012	17	HL1B
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A)Freezer not holding product in a frozen state. Most product completely thawed, but below 41. Freezer must be fixed to keep food frozen within ten days.

**SONIC #12  
4151 HILLSIDE 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>
HF1004					10/19/2012	0	HFOL

**Food Establishment Public Inspection Report**

From 10/18/12 thru 10/24/12

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**ESTABLISHMENT****SONIC DRIVE IN  
2220 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF737					10/24/2012	0	HFOL

**2707 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF52	EHF20	IN	TOXIC ITEMS		10/22/2012	0	HFOL

a)A new unit is on order and until then the solution is being diluted to the proper strength.

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT****SPORTS WORLD  
9400 INTERSTATE 27**

<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>	
HFR21	EHF25	COS	FOOD CONTACT SURFACES		10/20/2012	3	HL1B	
			Clean microwave. Chili and cheese nozzles must be cut at angle. Coke nozzles found soaking in water-must be washed, rinsed, and sanitized.					

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****STUDIO 54 GRAPHIC SOLUTIONS****3411 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>
HF2268	EHF25	COS	FOOD CONTACT SURFACES		10/23/2012	13	HL1B
			Scoop handle found below food level in container.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/23/2012		
			Light shields missing above food prep area.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/23/2012		
			No soap available in restroom.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		10/23/2012		
			Food manager card not posted. To be corrected within 10 days.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/23/2012		
			Personal items stored in hand-sink. Hand-sink may only be used to wash hands.				

**Food Establishment Public Inspection Report**

From 10/18/12 thru 10/24/12

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**ESTABLISHMENT**

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**SUBWAY #22070  
1915 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1481					10/18/2012	0	HFOL

**SUGAR RUSH  
2300 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2318	EHF20	COS	TOXIC ITEMS		10/22/2012	3	HL1B

a)Food was placed on shelf below chemicals. b)Spray bottle not labeled.

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT****TACO VILLA #18  
110 N 23RD ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC301	EHF24	COS	THERMOMETERS	No thermometer found in Quesadilla reachin.	10/24/2012	3	HL1B

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****TAYLOR FOOD MART #2005****5000 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>
HF2190	EHF13	COS	HACCP PLAN/TIME		10/18/2012	7	HL1B
			Plastic containers of cooked meat in the make table cooler were found without date marks. Meat was thrown away.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/18/2012		
			Clean floor under grill,fryer & slushie machine. Fix broken tile in mens restroom. Clean soda syrup from floor in kitchen area. Food & single use items must be stored at least 6" off floor.Clean dust from light in venthood.Clean handsink in kitchen area.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/18/2012		
			Clean bottom of shelves of walk in cooler. Clean floor of walk in cooler. Clean sides & top of grill & fryer. Clean inside & outside of make table cooler. Clean blowers in walk in cooler.				

## Food Establishment Public Inspection Report

From 10/18/12 thru 10/24/12

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**ESTABLISHMENT**

**THAI GARDEN  
5017 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2280	EHF25	COS	FOOD CONTACT SURFACES		10/22/2012	7	HL1B
			Knives stored on towel in receptacle. Towels absorb moisture and have the potential to grow bacteria and mold.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/22/2012		
			Bulk bag of MSG stored on floor.				
	EHF09	COS	APPROVED SOURCE/LABELING		10/22/2012		
			Bottle containing chemical without label in kitchen. All chemical containers must be labeled in kitchen.				

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****THAI KITCHEN RESTAURANT****713 23RD ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HFC220	EHF28	COS	ALL OTHER VIOLATIONS		10/18/2012	0	HL1B	
			a)Womens restroom did not have handwashing signs. b)Mens restroom did not have handwashing signs. c)Freezer needs to be defrosted.					

**THROWBACKS SPORTS BAR****7150 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>
HF2081					10/22/2012	0	HFOL

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****TODAY DISCOUNT #3****2210 E FM 1151**

<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>
HFR24					10/23/2012	0	HL1B

**TOOT N TOTUM #20****3310 WIMBERLY 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>
HF932	EHF28	COS	ALL OTHER VIOLATIONS		10/24/2012	3	HL1B
			a)Defrost ice cream freezer by front door.				
	EHF25	COS	FOOD CONTACT SURFACES		10/24/2012		
			a)Wipe down inside top of microwave. b)Clean out inside of tea nozzle.				

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT****TOOT N TOTUM #22****920 W FM 1151**

<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>	
HFR57	EHF28	COS	ALL OTHER VIOLATIONS		10/23/2012	0	HL1B	
			Blower covers in walk in cooler dirty. Clean blowers and ceiling where dust has accumulated. b)Outside door and handle to back room refrigerator need to be cleaned.					

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****TOOT N TOTUM #40  
2700 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>
HF2269	EHF25	COS	FOOD CONTACT SURFACES		10/22/2012	6	HL1B
			Beverage equipment is not clean on the drainboard.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/22/2012		
			Building Safety Dept must be contacted to ensure that all final inspections are completed and a Certificate of Occupancy is issued.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		10/22/2012		
			The handsink by the 3 comp sink has no hot or cold water.				

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****TOOT N TOTUM #43****3522 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>
HF96	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/24/2012	11	HL1B
			Heating bulbs missing in hot-hold unit. To be corrected within 10 days.				
	EHF03	COS	HOT HOLDING		10/24/2012		
			Chicken bites found at 120°. Food was rapidly reheated.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/24/2012		
			Boxes of single-use items stored on floor. Must be stored 6" off floor.				
	EHF25	COS	FOOD CONTACT SURFACES		10/24/2012		
			Towels used as shelving in refrigerator. B)Towel used as shelving under single-use containers. C)Wood shelving above fryers found dirty. All shelving must be easily cleanable. Towels are not an approved shelving.				

**Food Establishment Public Inspection Report**

**From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT**

**TOOT N TOTUM #58  
1500 ROSS 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>
HF941					10/23/2012	0	HFOL

## Food Establishment Public Inspection Report

From 10/18/12 thru 10/24/12

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**ESTABLISHMENT**

**TOOT N TOTUM #62  
3701 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF45	EHF25	COS	FOOD CONTACT SURFACES		10/23/2012	7	HL1B
			a)Plastic utensils found stored in dirty bin. b)Coffee lids found stored on dirty surface.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/23/2012		
			Lid needed on trash in emp restroom.Lightshields needed over lights in walk in cooler.Food & single use items must be stored 6" off floor.Sweep dry storage room.Single use utensils should face same direction to prevent touching of mouthpieces.				
	EHF10	COS	SOUND CONDITION		10/23/2012		
			Carton found with cracked eggs in walk in cooler.				

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT**

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**TRINITY FELLOWSHIP/PRESS CAFE****5000 HOLLYWOOD 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>
HF247	EHF25	COS	FOOD CONTACT SURFACES		10/22/2012	3	HL1B
				a)Ice machine needed to be cleaned .b)Ice scoop stored on top of ice machine. Needs to be in container or on surface that can be cleaned and sanitized.			

**USA AUTO AUCTION****3208 SE 10TH 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>
HF546					10/23/2012	0	HL1B

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT**

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**VIVIANS NURSING HOME****508 N TAYLOR 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>
HF239	EHF28	H60 DAY	ALL OTHER VIOLATIONS		10/23/2012	4	HL1B
			Reseal or paint all exposed bare wood in kitchen area.				
	EHF13	COS	HACCP PLAN/TIME		10/23/2012		
			A)Bags of cooked roast beef found kept past toss date; bags were thrown away. B)Hard boiled eggs found without date marks; eggs were thrown away.				

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT**

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**W TX YOUTH FOOTBALL LEAGUE****1 BLACK HAWK DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFP25	EHF14	IN	WATER SUPPLY		10/20/2012	6	HL1B
			Bushland water supply was shut down. Water turned back on. Kitchen was cleaned before food prep was restarted.				
	EHF24	COS	THERMOMETERS		10/20/2012		
			Thermometer needed in chest freezer.				
	EHF18	H10DAY	INSECT CONTAMINATION		10/20/2012		
			Fly control must be performed. We have an ongoing fly problem. Please address and get a screen for door.				

## Food Establishment Public Inspection Report

From 10/18/12 thru 10/24/12

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### ESTABLISHMENT

**WAFFLE HOUSE #1239**

**2108 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1297	EHF11	COS	PROPER HANDLING RTE		10/18/2012	20	HL1B
			a)Gravy in hot hold in back of restaurant had no lid while being stored. A lid must be on all ready to eat items that are not in constant use to prevent contamination.				
	EHF10	COS	SOUND CONDITION		10/18/2012		
			a)Cabbage with mold in refrigerator.				
	EHF03	COS	HOT HOLDING		10/18/2012		
			a)Gravy in hot hold at 100F. Must be at 135F or above. This was disposed of.				
	EHF07	COS	ADEQUATE HAND WASHING		10/18/2012		
			a)Hands must be washed in between glove use when hands are contaminated with raw food.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/18/2012		
			a)Throw away broken water pitcher.				

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****WAFFLE HOUSE #1239**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1297	EHF25	COS	FOOD CONTACT SURFACES		10/18/2012	20	HL1B

a)Clean ice scoop holder by tea station. b)Clean rust from can opener blade. c)Store large ice scoop for ice machine in a sanitary location. d)Syrup bottles may not be stored in water. If this is seen again, a \$50 reinpsection fee will be charged.

**WALGREEN #06501  
2601 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1015	EHF24	COS	THERMOMETERS		10/18/2012	3	HL1B

a)Thermometer was needed in small cooler holding milk products.

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12****ESTABLISHMENT****WILL ROGERS LEARNING CENTER****702 N JOHNSON 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>	
HFD29	EHF28	COS	ALL OTHER VIOLATIONS		10/24/2012	0	HL1B	
			A)Clean vent hood located above grill. B)Clean floor next to reach-in freezer.					

**WINGSTOP****3300 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>	
HF1701	EHF28	IN	ALL OTHER VIOLATIONS		10/19/2012	0	HFOL	
			A)Corrected. B)Post current food manager card.					

## Food Establishment Public Inspection Report

From 10/18/12 thru 10/24/12

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### ESTABLISHMENT

#### YE OLDE PANCAKE STATION

2800 S VIRGINIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF961	EHF25	COS	FOOD CONTACT SURFACES		10/22/2012	25	HL1B
			a)Ice scoop holder for large ice machine must be cleaned regularly to prevent debris from building up in the container.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		10/22/2012		
			a)There is a gap on the back screen door from the side of the door to the wall. This must be sealed or the outer door must remain shut so that insect contamination may not occur.				
	EHF20	COS	TOXIC ITEMS		10/22/2012		
			a)Unlabeled red chemical in a bottle hanging at dishwash station. b)Chemical being stored in a windex bottle that is not windex. Label all chemicals as to what they are.				
	EHF21	COS	MANUAL WARE WASHING		10/22/2012		
			a)No sanitizer in wipedown bucket at waitress prep station.				
	EHF01	COS	COOLING FOR COOKED FOOD		10/22/2012		
			a)Gravy from 10/21/12 was 47F on 10/22/12. This product was thrown away.				

**Food Establishment Public Inspection Report****From 10/18/12 thru 10/24/12**

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**ESTABLISHMENT**

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**YE OLDE PANCAKE STATION**

HF961	EHF07	COS	ADEQUATE HAND WASHING	10/22/2012	25	HL1B
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a)Food employee handling raw egg did not wash hands between glove change and then going to cooked eggs. There must be a handwash between glove use when going from raw to cooked foods.

	EHF10	COS	SOUND CONDITION	10/22/2012		
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a)Cans dented on rim were going to be used to make salsa. Cans that are dented on the rim or seam may not be used and must be returned or destroyed.