

Food Establishment Public Inspection Report
From 10/25/12 thru 10/31/12

ESTABLISHMENT

7 BAR AND GRILL
3130 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2023	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		10/30/2012	9	HL1B
			Door sweep needed on back door within 10 days.				
	EHF20	H10DAY	TOXIC ITEMS		10/30/2012		
			Sanitizer dispenser found dispensing over 400ppm. Must be fixed to dispense at proper strength within 10 days.				
	EHF25	COS	FOOD CONTACT SURFACES		10/30/2012		
			a)Bar gun found dirty. b)Knives found dirty. c)Tea nozzle found dirty,clean daily with wash,rinse,sanitize,air dry. d)Clean all cooler door handles & drawer handles.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/30/2012		
			Replace gaskets within 10 days.				

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ESTABLISHMENT

ACAPULCO MEXICAN REST**3415 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2080	EHF28	IN	ALL OTHER VIOLATIONS		10/29/2012	0	HFOL
			a)Corrected. b)Corrected.				
	EHF23	IN	SEWAGE/WASTEWATER		10/29/2012		
			a)Corrected.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		10/29/2012		
			a)Corrected.				

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AFC SUSHI @ UNITED #526**2530 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1320	EHF21	COS	MANUAL WARE WASHING		10/31/2012	7	HL1B	
			a)No sanitizer in wipedown bucket.					
	EHF12	COS	CROSS CONTAMINATION		10/31/2012			
			a)Food employee wiped knife on a wet rag with no sanitizer and then cut sushi. Rags used for wiping utensils must have some sort of sanitizer on them at the proper strength.					

AFC SUSHI @UNITED 529**5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1321					10/30/2012	0	HL1B

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ESTABLISHMENT**ALCOHOLIC RECOVERY CENTER****412 SE 16TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF105	EHF25	COS	FOOD CONTACT SURFACES		10/30/2012	3	HL1B
			Slicer not clean. Slicer must be disassembled and cleaned and sanitized daily if used.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/30/2012		
			Floor fan needs to be cleaned.				

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****AMA LODGE1361 LOYAL ORDER MOOS****4200 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP21	EHF25	COS	FOOD CONTACT SURFACES		10/26/2012	7	HL1B
			a)Slicer needed to be cleaned. b)Ice machine splash guard needed to be cleaned. c)Pan the ice scoops were on needed to be cleaned. d)Tea urn needs to be cleaned each day.				
	EHF13	COS	HACCP PLAN/TIME		10/26/2012		
			Jar with ham salad was not labeled and date marked.				

AMARILLO HIGH BOOSTER CLUB**5000 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3787	EHF07	IN	ADEQUATE HAND WASHING		10/31/2012	0	HL1B FOOD
			Discussed proper handwashing & glove usage.				

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ESTABLISHMENT

**AMARILLO INN
6901 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1374	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		10/31/2012	15	HL1B
			A food manager needed. A full time supervisory employee must take & pass the class on attached schedule.				
	EHF20	H10DAY	TOXIC ITEMS		10/31/2012		
			Store chemicals separate from food. Air freshener beside non-stick spray.				
	EHF21	COS	MANUAL WARE WASHING		10/31/2012		
			a)Proper warewashing procedure not being followed. b)Do not dry dishes on linens. A non-porous drying rack is needed for air drying.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		10/31/2012		
			Towels needed at the handsink.				
	EHF24	H10DAY	THERMOMETERS		10/31/2012		
			A metal stem thermometer is needed to check hot foods.				

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****AMARILLO INN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1374	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/31/2012	15	HL1B

a)Post the last food establishment inspection. b)Store all foods and single service items such as cups and plates off the floor. c)If the establishment changes owners, a new food establishment permit will be needed.

AMARILLO TOWN CLUB**4514 CORNELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1032	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/31/2012	0	HL1B

a)Post new food manager card in kitchen. b)Paint or seal any bare wood in kitchen. All surfaces need to be non-porous. c)Remove the foam insulation from the ice machine door. Gaskets need to be non-porous.

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****ANDERSON MERCHANDISERS****421 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF722	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/25/2012	6	HL1B
			Tops of all refrigeration equipment have dust buildup. b)Service line refrigerator handle broken-replace. c)Fans dirty.d)Air intake dirty above ice machine. d)Damaged ceiling panel over prep table-replace panel. e)Dust pans and brooms need to be cleaned.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/25/2012		
			Bottom of shelf above hot hold has splatter. b)Microwave not clean.				
	EHF21	H10DAY	MANUAL WARE WASHING		10/25/2012		
			No test strips available for dishwasher sanitizer.				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

**AUNTIE ANNES
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2313	EHF20	COS	TOXIC ITEMS		10/29/2012	3	HFOL
			A)Household roach spray cannot be used in establishment, all pesticides must say for use in a food establishment.				
	EHF23	IN	SEWAGE/WASTEWATER		10/29/2012		
			A)Corrected.				
	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		10/29/2012		
			Replace all broken gaskets on coolers. Replace small white freezer to NSF equipment. Cooler has exposed insulation & can no longer be used. Tighten hand sink faucet. All corrections must be made by Thurs. 11-1-12 or a \$50 reinspection fee will be charged				

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From 10/25/12 thru 10/31/12

ESTABLISHMENT

**BOWIE MIDDLE SCHOOL
3001 SE 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF677					10/25/2012	0	HFOL

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ESTABLISHMENT

BRACEROS BAR AND GRILL

2822 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2152	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/29/2012	6	HFOL
			A)Walls, ceiling, and floor need to be repaired so that they are easily cleanable. B)Three corrections from previous inspection were made. \$50 reinspection fee will be applied if violations are not corrected.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/29/2012		
			A)Blowers in walk in need to be cleaned. B)Shelf under grill where utensils are stored needs to be cleaned.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/29/2012		
			A)Ice box in bar still needs lid. B)Open button on microwave still missing. C)Walk-in refrigerator at 45 degrees. Must be below 41 degrees. D)Make table lid corrected.				

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ESTABLISHMENT

**CAFE MARIZON ON POLK ST
6151 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2228	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/25/2012	0	HL1B

a)Gasket on reach in needs to be repaired. b)Employee was not wearing hair restraint while preparing food.

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ESTABLISHMENT

**CAFE SONGBIRD
705 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2259	EHF15	COS	EQUIPMENT ADEQUATE		10/29/2012	11	HL1B
			Sushi on the buffet line needs to be closer to the ice to keep it colder.				
	EHF20	COS	TOXIC ITEMS		10/29/2012		
			Bleach water sanitizer too strong.				
	EHF03	COS	HOT HOLDING		10/29/2012		
			Chicken fried steak at 125°F on buffet. It was discarded.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/29/2012		
			Paint or seal the table in the back room with slicer on it. All foods on buffet need to be protected by a sneeze shield or lid. Chicken stored over other foods in refrigerator. Raw meats need to be under or separate from other foods in refrigerator.				

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ESTABLISHMENT**CANYON KETTLE CORN
5000 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3803					10/31/2012	0	HL1B FOOD

**CANYON VIEW HOTEL & SUITES
8601 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF318					10/26/2012	0	HL1B

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ESTABLISHMENT

**CARINOS ITALIAN
8400 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1041	EHF02	COS	COLD HOLDING		10/30/2012	9	HL1B
			Pre cooked chicken found holding at 55°F, must be 41°F or below at all times.				
	EHF10	COS	SOUND CONDITION		10/30/2012		
			Dented cans found, discarded.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/30/2012		
			a)Liquid eggs stored above ready to eat foods, must store all raw eggs below ready to eat foods. b)Employee seen mixing new soup with old soup. Never mix a new product with an old product.				

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ESTABLISHMENT

**CARNICERIA LA POPULAR
1505 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF87	EHF28	COS	ALL OTHER VIOLATIONS		10/25/2012	19	HL1B
			Racks in walk in cooler in deli need to be cleaned.b)Personal items stored on food storage rack.Discontinue.				
	EHF25	COS	FOOD CONTACT SURFACES		10/25/2012		
			Soda nozzles not clean. Nozzles must be washed rinsed and sanitized daily.b)Broken glass front to meat cooler. Do not use until repaired.				
	EHF09	COS	APPROVED SOURCE/LABELING		10/25/2012		
			Two containers orange spray not labeled.All chemicals and non easily identifiable foods must be labeled.				
	EHF13	COS	HACCP PLAN/TIME		10/25/2012		
			Prepared chili product date mark expired in walk in cooler. Ensure potentially hazardous foods are stored no more than 7 days.				
	EHF07	COS	ADEQUATE HAND WASHING		10/25/2012		
			Employee did not wash hands before putting on gloves.				

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ESTABLISHMENT

CARNICERIA LA POPULAR

HF87

EHF11

COS

PROPER HANDLING RTE

10/25/2012

19

HL1B

Employees touching ready to eat tortillas with no gloves. All RTE foods must be handled with gloves.

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ESTABLISHMENT

**CHEDDARS CASUAL CAFE
3901 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1697	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/31/2012	25	HL1B
			No paper towels or paper towel dispenser not working at one handsink. Paper towels and soap are required at all handsinks at all times.				
	EHF21	H10DAY	MANUAL WARE WASHING		10/31/2012		
			Heat sanitizing dishwasher not turning test strips black. Strips must react to heat sanitizing. Repair unit as needed. Hand sanitize dishes until unit operates correctly.				
	EHF07	COS	ADEQUATE HAND WASHING		10/31/2012		
			Employees observed putting on gloves without washing hands. Hands must be washed prior to putting on gloves. Repeat violation.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/31/2012		
			Open employee drink at dishwasher station. All employee drinks must have a lid & straw.				
	EHF10	COS	SOUND CONDITION		10/31/2012		
			Two dented cans on can rack for use. Seam or severely dented cans are not allowed. Mark cans or area for dented cans."Do not use dented ".				

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****CHEDDARS CASUAL CAFE**

HF1697	EHF09	COS	APPROVED SOURCE/LABELING	10/31/2012	25	HL1B
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Containers non-easily identifiable foods not labeled. All non-easily identifiable foods must be labeled to prevent misuse.

	EHF25	H10DAY	FOOD CONTACT SURFACES	10/31/2012		
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Clean splatter above hot hold&bottom of counter-ice bin.Clean dishes stacked wet w/fd.Condensation dripping on food stored below.Racks in refrig. rusted & not cleanable.Cut boards chipped & not smooth/easily cleanable.Ice scoop stored on drain grate.

	EHF28	H10DAY	ALL OTHER VIOLATIONS	10/31/2012		
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No ammonia test strips to test sanitizer.Gaskets are broken & not easily cleanable on two coolers.Handsink drips.Repair as needed to allow sink to dry.Air intakes have dust buildup.Clean regularly/as needed. 7 & 25 repeat violations.

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12**

ESTABLISHMENT

CHOP CHOP JAPANESE STEAKHOUSE**3300 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1476	EHF28	IN	ALL OTHER VIOLATIONS		10/29/2012	0	HFOL
			A)Corrected. B)Corrected. C)Corrected. D)Corrected. E)Corrected.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		10/29/2012		
			A)Corrected.				

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From 10/25/12 thru 10/31/12

ESTABLISHMENT

**CHOP X
1800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2219	EHF19	COS	RODENTS/ANIMALS/OPENINGS		10/25/2012	21	HL1B
			a)Back door was open on arrival. Back door may not be kept open.				
	EHF21	COS	MANUAL WARE WASHING		10/25/2012		
			a)Sanitizer was at 0 ppm in kitchen. Must be 100 ppm or above for wipedown.				
	EHF20	COS	TOXIC ITEMS		10/25/2012		
			a)Medicine may not be stored in the kitchen or next to food items.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/25/2012		
			a)Do not use the handsink for anything other than washing hands. Santizer buckets may not be stored in the sink.				
	EHF02	COS	COLD HOLDING		10/25/2012		
			a)Eggs on ice above 45F. Keep ice on top of eggs to maintain temperatures properly.				

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ESTABLISHMENT

CHOP X

HF2219	EHF28	COS	ALL OTHER VIOLATIONS	10/25/2012	21	HL1B
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a)Food employees must wear hair restraints while preparing food.

	EHF25	COS	FOOD CONTACT SURFACES	10/25/2012		
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a)Tea nozzle on tea dispenser has mold on it. If not in use, this equipment must be put away. b)Microwave needs to be cleaned. c)Chipped knife in use in kitchen. d)Ice scoop may not be stored on drink dispenser. e)Clean red tray ice scoop sits on.

**CHUCK E CHEESES
2500 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF331	EHF28	COS	ALL OTHER VIOLATIONS		10/25/2012	0	HFOL
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A)Corrected. B)Corrected. C)Small child seen sitting on prep table playing with pizza dough, small child is an unauthorized person to be in the kitchen. Clean and sanitize prep table before continuing with food prep.

	EHF15	IN	EQUIPMENT ADEQUATE		10/25/2012		
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A)Corrected.

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12**

ESTABLISHMENT**CJS RED ROCK
1306 NE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2159	EHF09	COS	APPROVED SOURCE/LABELING		10/26/2012	7	HL1B
			Bottle containing chemical not labeled.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/26/2012		
			Food manager needed. Must take class and pass test within 45 days.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/26/2012		
			Disposable towels stored on floor.				

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From 10/25/12 thru 10/31/12

ESTABLISHMENT

**CLAIRMONT THE
4707 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF832	EHF28	H60 DAY	ALL OTHER VIOLATIONS		10/26/2012	10	HL1B
			Repair ceiling over dishwashing area, clean up & take extra care around ceiling repairs by door. Cover all food in refrigerator. Store eggs under other foods in refrigerator.				
	EHF23	COS	SEWAGE/WASTEWATER		10/26/2012		
			Sinks overflowed from floor drain.				
	EHF25	COS	FOOD CONTACT SURFACES		10/26/2012		
			a) Clean all clean dish trays near dishwasher, all shelves throughout kitchen and any crumbs or debris from all surfaces in kitchen.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/26/2012		
			a) Employee eating in kitchen. b) Employee drink in open can. Drinks require a lid and straw or lid and handle.				

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ESTABLISHMENT**COCANUTZ
3611 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1587	EHF28	H90 DAY	ALL OTHER VIOLATIONS Defrost large reach-in freezer.		10/31/2012	0	HL1B

**COFFEE BEANS & MACHINES
2431 WOLFLIN VILLAGE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF520					10/30/2012	0	HL1B

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ESTABLISHMENT

COURTYARD DOWNTOWN**724 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2014	EHF28	IN	ALL OTHER VIOLATIONS		10/26/2012	7	HL1B
			1 correction from last inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		10/26/2012		
			Clean utensils found stored in dirty bin.				
	EHF13	COS	HACCP PLAN/TIME		10/26/2012		
			A)Container of soup found kept past toss date. B)Container of meat and cheese dip found kept past toss date. Food was thrown away.				

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****DANIELS DRIVE IN
2911 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF75	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		10/31/2012	6	HL1B	
			Food mgr card not posted. New card can be obtained from our office. To be corrected within 10 days.					
	EHF25	COS	FOOD CONTACT SURFACES		10/31/2012			
			Ice scoop stored on drain crate.					

**DIPPIN DOTS DBA FAST FREEZE
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF89					10/29/2012	0	HL1B

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ESTABLISHMENT**DOLLAR GENERAL #6422****7125 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1082					10/26/2012	0	HL1B

DOLLAR GENERAL STORE #12590**3611 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2008	EHF28	COS	ALL OTHER VIOLATIONS		10/25/2012	0	HL1B	
			Covered trash needed in women's restroom.COS					

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ESTABLISHMENT**DRUG EMPORIUM #230****4210 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF370	EHF28	COS	ALL OTHER VIOLATIONS		10/31/2012	0	HL1B	
			Freezer condensate line dripping onto packages in organic foods. Do not store anything under a line that can leak and possible contaminate food.					

EAGLE VENDING**3858 BUSINESS PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1281					10/30/2012	0	HL1B

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****EASTRIDGE GROCERY
5200 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1813	EHF25	IN	FOOD CONTACT SURFACES		10/26/2012	0	HFOL
			Corrected				

**EL BURRITO RICO
4404 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1766	EHF21	COS	MANUAL WARE WASHING		10/26/2012	3	HL1B
			No sanitizer present in wipe-down solution.				

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****EL TROPICO
3300 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2118	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED	Food manager needed by 11/16/12.	10/30/2012	3	HFOL
	EHF23	IN	SEWAGE/WASTEWATER	Corrected.	10/30/2012		
	EHF28	IN	ALL OTHER VIOLATIONS	a)Corrected. b)Corrected.	10/30/2012		

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ESTABLISHMENT**ESKIMO HUT
4201 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF84	EHF25	H10DAY	FOOD CONTACT SURFACES		10/31/2012	6	HL1B
			Ice scoop stored in unsanitary location. Store ice scoop in a clean bucket or sanitary area.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		10/31/2012		
			Handsink has a large chip in it that is no longer easily cleanable and it must be replaced. Establishment has 30 days to replace handsink.				

**EVOCATION COFFEE ROASTERS CO
4132 BUSINESS PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2222	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/25/2012	3	HL1B
			No paper towels at hand sink.				

Food Establishment Public Inspection Report

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ESTABLISHMENT

**FAITH CITY MISSION
401 SE 2ND AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF582	EHF18	H10DAY	INSECT CONTAMINATION		10/29/2012	9	HL1B
			Roaches seen in kitchen. A licensed pest control agent should be contacted to treat the kitchen. *Second violation. This violation has been repeated on consecutive inspections. If problem not corrected, fines may be imposed on future inspections.				
	EHF20	COS	TOXIC ITEMS		10/29/2012		
			Detergent bottles needed labeled.				
	EHF21	COS	MANUAL WARE WASHING		10/29/2012		
			Dishwasher out of sanitizer. Check daily.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/29/2012		
			All personal food should be labeled and kept separate from other foods.				

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****FAMOUS DAVES
4800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3790	EHF03	H 2 HOUR	HOT HOLDING		10/27/2012	5	HL1B FOOD
			Pork in truck was at 120°-125°F. This product will be reheated at Famous Daves or the booth will not serve today.				

**FIFTH SEASON INN
6801 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1689	EHF20	COS	TOXIC ITEMS		10/25/2012	3	HL1B
			Sanitizer too strong.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/25/2012		
			Sanitizer test strips needed.				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

**FRANKS BAKERY
1923 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF134	EHF28	COS	ALL OTHER VIOLATIONS		10/25/2012	14	HL1B
			a)Dust venthood. b)Dust over the air conditioner. c)Dust circle vent in kitchen on ceiling. d)Label all bulk items. e)Post last inspection in establishment in a conspicuous place.				
	EHF25	COS	FOOD CONTACT SURFACES		10/25/2012		
			a)Knife with broken tip in kitchen. All chipped utensils must be disposed of. The surface is no longer easily cleanable and smooth.				
	EHF21	H10DAY	MANUAL WARE WASHING		10/25/2012		
			a)Dishwasher not sanitizing properly. Must sanitize at 50 ppm chlorine bleach.				
	EHF20	COS	TOXIC ITEMS		10/25/2012		
			a)Wipedown solution with bleach was over 200 ppm. This level is toxic if ingested. Maintain wipedown at 100 ppm.				
	EHF02	COS	COLD HOLDING		10/25/2012		
			a)Sausage sitting out at 60F. This product must be refrigerated upon arrival to maintain it at a safe temperature. b)Croissants with meat and cheese in them for sale at room temperature. These must be kept under refrigeration.				

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12**

ESTABLISHMENT

GEORGIA MANOR NURSING HOME**2611 SW 46TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1898	EHF28	H60 DAY	ALL OTHER VIOLATIONS		10/25/2012	3	HL1B
			Lid needed on trash can located in the employee restroom.				
	EHF25	COS	FOOD CONTACT SURFACES		10/25/2012		
			A)Mixer found dirty. B)Can opener holster found dirty. C)Inside of ice machine needs to be cleaned.				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

**GREEN CHILE BOWL
5120 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2312	EHF25	H10DAY	FOOD CONTACT SURFACES		10/29/2012	6	HFOL
			a)Cutting boards need to be smooth and easily cleanable. b)All shelves in kitchen need to be smooth and easily cleanable.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		10/29/2012		
			Clean ceiling panels of all dust,air vents,need lightshields in pantry & other areas of kitchen not protected. Replace broken/missing floor tiles & torn/missing cooler gaskets. Clean dust behind equip. Seal holes in ceiling.Chlorine test strips needed.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		10/29/2012		
			Gap at the bottom of the back door.				

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****H & L DISCOUNT
2701 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF729	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/30/2012	0	HL1B
			Ceiling panels must be replaced - 10 days.				

**HEALTH KYK! NUTRITION
2805 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2105	EHF28	COS	ALL OTHER VIOLATIONS		10/29/2012	0	HL1B
			a)Cover needed for trash can in restroom. b)Wipe out freezer.				

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12**

ESTABLISHMENT**HILLTOP SENIOR CITIZENS****1311 N TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF978					10/29/2012	0	HL1B

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12**

ESTABLISHMENT**HOAGIES DELI
2207 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1777	EHF28	COS	ALL OTHER VIOLATIONS		10/31/2012	6	HL1B
			a)Clean dishwasher grate free of buildup. b)Do not reuse items intended for single service use.				
	EHF25	COS	FOOD CONTACT SURFACES		10/31/2012		
			a)Knife with broken tip in kitchen. Dispose of all chipped knives.				
	EHF20	COS	TOXIC ITEMS		10/31/2012		
			a)Bleach sanitizer over 200 ppm.				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT**HOLLYWOOD 16
9100 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF21					10/29/2012	0	HL1B

**HUESTON MARYANN
6500 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3786	EHF05	IN	RAPID REHEATING Reheat to min. 165°F.		10/31/2012	0	HL1B FOOD

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****I DONT KNOW SPORTS BAR & GRILL****1301 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2316	EHF07	COS	ADEQUATE HAND WASHING		10/31/2012	14	HL1B
			Employee observed not washing hands before putting on gloves .				
	EHF01	COS	COOLING FOR COOKED FOOD		10/31/2012		
			Pork roast in walk in cooler found at 85°; roast had not properly cooled from 135 to 41° within 6 hrs.				
	EHF03	COS	HOT HOLDING		10/31/2012		
			a)Potentially hazardous food in steam table was found at 110°; food was thrown away. b)Cooked chicken breast was found sitting out on counter at 80°; chicken was thrown away.				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

IMAGINATION STATION

7910 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD34					10/29/2012	0	HL1B

JACKSON SQ FOUNTAIN & GRILL

400 SW 14TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF194	EHF25	COS	FOOD CONTACT SURFACES		10/25/2012	3	HL1B
			A)Slicer found dirty. B)Mixer found dirty. C)Inside of ice machine needs to be cleaned. D)Ice scoop holster found dirty.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/25/2012		
			Post current food establishment permit.				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

JCPENNEY CORP INC STORE #2169

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2299	EHF28	IN	ALL OTHER VIOLATIONS Cleared to sell.		10/25/2012	0	H PREOPEN

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****JESUS CHRIST IS LORD TRAVEL CT****11301 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1804	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/30/2012	14	HL1B
			Clean floor behind & underneath ice machine.Clean floor underneath fryer.Clean fryer venthood.Clean floor of walk in cooler in grocery area.Clean outside of cabinets located in kitchen area.Clean door handle of walkin cooler in kitchen.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/30/2012		
			Clean canopener holster,ice machine-in & out,blowers in walkin cooler in kitchen, slicer, tops & sides of fryers,tea nozzle, food debris from shelves & inside cabinets in kitchen.Clean utensils stored in dirty bin.Single use item stored on dirty surface.				
	EHF07	COS	ADEQUATE HAND WASHING		10/30/2012		
			Employee observed not washing their hands before putting on gloves.				
	EHF10	COS	SOUND CONDITION		10/30/2012		
			a)Moldy tomato found in make table cooler. b)Expired beef jerky with mold found in grocery area.				
	EHF20	COS	TOXIC ITEMS		10/30/2012		
			Quaternary ammonia wipe down solution found at over 400ppm.				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

**KABUKI ROMANZA
8130 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1365	EHF20	COS	TOXIC ITEMS		10/30/2012	15	HL1B
			a)Chemicals found in bottles without the correct labeling. b)Chemical bottles found without any labeling.				
	EHF11	COS	PROPER HANDLING RTE		10/30/2012		
			Employee seen chopping lettuce for salad with bare hands, all ready to eat foods cannot be handled with bare hands.				
	EHF07	COS	ADEQUATE HAND WASHING		10/30/2012		
			Employee seen putting on gloves without washing hands first.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/30/2012		
			a)Employee seen eating in kitchen, all eating should be done in breakroom. b)Employee seen chewing gum, gum is not allowed. c)Employee drink found without lid and straw.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/30/2012		
			a)Clean blower covers in walk in cooler. b)Move all employee drinks to designated area on bottom shelf in cooler. c)Remove fly strips from above food & food contact surfaces.				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

**LA BELLA PIZZA
3801 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF235	EHF28	COS	ALL OTHER VIOLATIONS		10/30/2012	13	HL1B
			a)Change or clean butter tub where pizzas are cut. b)Freezer is not keeping foods frozen. Repair or replace so that foods that have to be kept frozen can be kept frozen.				
	EHF25	COS	FOOD CONTACT SURFACES		10/30/2012		
			a)Oil from mixer is seeping down and may drip into dough bowl. Repair to not leak oil. b)Dirty knives were on a clean rack. c)Chipped knives found on rack. d)Clean can opener.				
	EHF13	COS	HACCP PLAN/TIME		10/30/2012		
			a)Ready to eat salami past the 7 day keep limit in refrigerator. b)Ready to eat ham is past the 7 day keep limit in refrigerator.				
	EHF20	COS	TOXIC ITEMS		10/30/2012		
			a)Unlabeled purple chemical by 3 compartment sink. Label all chemicals.				
	EHF21	COS	MANUAL WARE WASHING		10/30/2012		
			a)No sanitizer in wipedown solution.				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

LA BELLA PIZZA OF CANYON**700 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC303	EHF19	COS	RODENTS/ANIMALS/OPENINGS		10/31/2012	6	HL1B
			Doors without screens can not be used for ventilation.				
	EHF24	COS	THERMOMETERS		10/31/2012		
			No thermometer found in make table.				

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****LA SUPER ECONOMICA
1011 N BUCHANAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2255	EHF25	COS	FOOD CONTACT SURFACES		10/26/2012	15	HFOL
			Scoop handle found below ice level in ice bin.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/26/2012		
			Inspection report not posted. B)Pastries offered for consumer self-service without sneeze-guard. C)Produce stored on floor. D)Covered trash needed in women's restroom. 3 corrections from previous.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/26/2012		
			No certified food manager present in establishment. Full-time employee must take course on 11-14-12 and pass test on 11-16-12. A re-inspection fee of \$50.00 will be applied if not corrected.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/26/2012		
			Dishes stored in hand-sink in kitchen.				
	EHF03	COS	HOT HOLDING		10/26/2012		
			Cooked pork meat held at 125 degrees. Must be cooked to 155 degrees and held at 135 degrees or above.				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

**LITTLE CAESARS
1401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF263	EHF08	COS	GOOD HYGIENIC PRACTICES		10/31/2012	4	HFOL
			Utensils found in handsink; hanksinks are for handwashing only.				
	EHF25	IN	FOOD CONTACT SURFACES		10/31/2012		
			Corrected.				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1126	EHF25	H10DAY	FOOD CONTACT SURFACES		10/25/2012	13	HL1B
			a)Food grade containers needed for the cheese in the walk in cooler. Food grade plastic or stainless must used. b)Clean all utensil holders.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/25/2012		
			a)Replace torn and moldy gaskets in the pizza cooler. b)Replace missing ceiling tiles by mop sink. c)Do not store any paper towels or other item to be used in the kitchen in the restroom. d)Store food and food boxes at least 6" off the floor.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/25/2012		
			Never block the handsink with a trashcan or other barrier. Have the handsinks available for use at all times.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/25/2012		
			A food manager is needed. Take & pass the food manager course in November.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		10/25/2012		
			Towels needed in the dispenser in the restroom.				

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12**

ESTABLISHMENT

LOVES TRAVEL STOP #200**6930 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF770	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/26/2012	3	HFOL

A)Corrected. B)Fruit and egg reach in cooler located in travel store is not adequately cold holding food at 41° or below; cooler must be repaired or replaced. 2nd notice for violation. Do not store hazardous food in cooler until repaired or replaced.

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****MACARONI JOES
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1387	EHF21	COS	MANUAL WARE WASHING		10/30/2012	10	HL1B
			Dishwasher not sanitizing. No test strips available for sanitizer. Primer not working properly.Repaired on site.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/30/2012		
			Open drink in kitchen. Emp. drinks must have a lid and straw.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/30/2012		
			Excessive grease on cheese melter, stove sides, make tables, floor, etc.Clean all grease from food equipment. b)Remove dust from monitors. c)Replace air returns and missing panels.d)Flour scoop must have a handle.e)Bulk container lids need to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		10/30/2012		
			Utensil tub with food crumbs. b)Racks and shelf front in walk in cooler dirty. c)Handles to refrigeration equipment have food buildup.				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT**MCDONALDS
1815 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2321	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/31/2012	0	H PREOPEN
			A)Replace missing ceiling tile B)Post current food manager card.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/31/2012		
			Employee observed washing out a sanitizing rag in a handwashing sink; handwashing sinks are for handwashing only.				

**MICROTEL INN & SUITES
1501 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1001	EHF28	COS	ALL OTHER VIOLATIONS		10/25/2012	0	HL1B
			Utensils need to all face the same direction so people do not touch the mouthparts of utensils.				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

MIDNIGHT RODEO 4400 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF414	EHF23	H10DAY	SEWAGE/WASTEWATER		10/30/2012	7	HL1B	
			a)Water is leaking from handsink at east bar. b)and handsink at northeast bar. Repair to not leak.					
	EHF14	H10DAY	WATER SUPPLY		10/30/2012			
			a)Handwash sinks must have hot water available.					

MINI FOOD MART 2813 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF229	EHF25	COS	FOOD CONTACT SURFACES		10/31/2012	3	HL1B	
			Ice scoop stored on boxes. Must be stored on easily cleanable sanitary surface.					

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT**MOMMA LUS
4800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3781					10/26/2012	0	HL1B FOOD

**NATURAL GROCERS BY VITAMIN COT
7400 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1724					10/25/2012	0	HL1B

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

**OHMS CAFE
619 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF969	EHF25	COS	FOOD CONTACT SURFACES		10/26/2012	3	HL1B
			A)Dirty utensils found stored with clean utensils in container. B)Dirty plate found stored on top of clean plates. C)Clean underneath metal shelves located above make table cooler in kitchen.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/26/2012		
			A)Clean floor around ice machine. B)Clean floor underneath 3 compartment sink/dishwasher. C)English handwashing sign needed in womens restroom.				

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12**

ESTABLISHMENT**OLIVE GARDEN RESTAURANT****4121 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF892					10/31/2012	0	HL1B
HF892					10/31/2012	0	HL1B

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****OPPORTUNITY SCHOOL****1525 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD42	EHF28	COS	ALL OTHER VIOLATIONS		10/29/2012	0	HL1B
			Refreshed label on bottle which was beginning to fade.				

PALO DURO TRADING POST**11450 P5**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR30					10/25/2012	0	HL1B

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12**

ESTABLISHMENT**PEPITOS MEXI-GO GRILL****1202 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC314	EHF08	COS	GOOD HYGIENIC PRACTICES		10/31/2012	7	HL1B
			Employee drink in food prep area without lid and straw.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/31/2012		
			Need to have someone take Food Manager Class 11-14 and test 11-16.				

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****PETRO DUNKIN DONUTS 307****8500 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2320	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/25/2012	0	H PREOPEN
			Establishment needs a certified food manager; a full time supervisory employee must attend next food mgr course.				
	EHF14	H24 HOUR	WATER SUPPLY		10/25/2012		
			Backflow prevention device needed on 3 compartment sink faucet.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/25/2012		
			Covered trash can needed in womens restroom.				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

**PETRO STOPPING CENTERS F I
8500 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1558	EHF15	IN	EQUIPMENT ADEQUATE Corrected.		10/30/2012	0	HFOL

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

PETRO STOPPING CENTERS T S

8500 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1560	EHF13	COS	HACCP PLAN/TIME		10/26/2012	16	HL1B
			Several potentially hazardous food items were found kept past toss date in reach in cooler; items were thrown away.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/26/2012		
			Employee observed washing dishes in handwashing sink; handwashing sinks are for handwashing only.				
	EHF03	COS	HOT HOLDING		10/26/2012		
			Corn dogs under hot hold lamp were found at 120°; corn dogs were thrown away.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/26/2012		
			Seal all bare wood found on the counter tops.				
	EHF25	COS	FOOD CONTACT SURFACES		10/26/2012		
			a)Blowers in reach in cooler need to be cleaned. b)Clean bottom of reach in cooler. c)Soda nozzles found dirty.				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT**PHO HOA
1800 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2278	EHF24	IN	THERMOMETERS Thermometer in refrigerator.		10/25/2012	0	HFOL

**PILOT TRAVEL CENTER #723
9601 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1971	EHF28	H90 DAY	ALL OTHER VIOLATIONS Food manager is no longer employed at this establishment; a supervisory employee must obtain a food mgr card for this establishment.		10/30/2012	0	HFOL
	EHF18	IN	INSECT CONTAMINATION Corrected.		10/30/2012		

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

**PIZZA HUT
110 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC229					10/31/2012	0	HFOL

7000 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF844	EHF15	IN	EQUIPMENT ADEQUATE Corrected.		10/26/2012	0	HFOL

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT**PIZZA PLANET
2400 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF726	EHF10	COS	SOUND CONDITION		10/30/2012	7	HL1B	
			a)Cans of tomatoes dented on rim of the can must be disposed of.					
	EHF21	COS	MANUAL WARE WASHING		10/30/2012			
			a)Less than 100 ppm bleach sanitizer registered in sanitizer bucket in kitchen.					

335 E HASTINGS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF962	EHF23	COS	SEWAGE/WASTEWATER		10/25/2012	6	HL1B	
			No toilet paper in employee restroom.					
	EHF25	COS	FOOD CONTACT SURFACES		10/25/2012			
			Mixer found dirty.					

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT**PIZZA PLANET****PRESTON WEST PAR 3
9101 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF434	EHF24	COS	THERMOMETERS	No thermometer found in reachin.	10/29/2012	3	HL1B

**PURE WATER TECH WEST
7400 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1733					10/25/2012	0	HL1B

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

RAIN PREMIER SUSHI BAR

817 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2096	EHF23	IN	SEWAGE/WASTEWATER		10/26/2012	0	HL1B
			Corrected.				
	EHF24	IN	THERMOMETERS		10/26/2012		
			Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		10/26/2012		
			A-G Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		10/26/2012		
			A-H corrected.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		10/26/2012		
			Corrected.				

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****RED MANGO
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2243	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/30/2012	3	HL1B
			a)Defrost and clean out the topping cooler. b)Post food manager card and last inspection in establishment.				
	EHF24	H10DAY	THERMOMETERS		10/30/2012		
			Three thermometers in cold units not accurate. Replace thermometers.				

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****REGINAS CORNER CAFE****2705 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2309	EHF24	H10DAY	THERMOMETERS		10/29/2012	6	HL1B
			A)Thermometer needed in refridgerator.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		10/29/2012		
			Lightshields installed.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/29/2012		
			A)Must take food manager class 11/14/12, and pass test on 11/16/12.				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

**RIBS N MORE
2601 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1241	EHF20	COS	TOXIC ITEMS		10/25/2012	11	HL1B
			A) Bleach sanitizer for wipedowns was over 200ppm. Must not exceed 200ppm.				
	EHF03	COS	HOT HOLDING		10/25/2012		
			A) Meat in hot hold unit temped under 135F.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/25/2012		
			A) Clean dust from vent hoods. B) Need end caps for lights in food prep area. C) Face all silverware the same direction.				
	EHF25	COS	FOOD CONTACT SURFACES		10/25/2012		
			A) Knife with broken tip found. Dispose of all chipped utensils.				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

RUBY TEQUILAS MEXICAN KITCHEN

3616 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF533	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/30/2012	3	HL1B
			a)Fix handsink faucet where it does not constantly run. b)Fix 3 comp sink faucet where it does not constantly run. c)Clean all cooler gaskets. d)All employee drinks must be on bottom shelf in designated area in cooler.				
	EHF20	COS	TOXIC ITEMS		10/30/2012		
			Chemicals found in mislabeled bottles, chemical labeling system must be used properly with all employees knowing what color is which chemical.				

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****RUDYS COUNTRY STORE & BAR B Q****3751 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1658	EHF20	COS	TOXIC ITEMS		10/31/2012	7	HL1B
			Cleaner stored with food items. Store separately.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/31/2012		
			Air vent intakes dirty. b)Repair handsink soap dispenser.				
	EHF25	COS	FOOD CONTACT SURFACES		10/31/2012		
			Slicer found with food particles after cleaning. Ensure this equipment is completely free of all food before sanitizing. b)Can opener holder not clean. c)Bottom of shelf above cook top has splatter. Clean daily.				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT**SALVATION ARMY
400 S HARRISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF416					10/30/2012	0	HFOL

**SCHLOTZSKYS DELI
907 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC122					10/31/2012	0	HFOL

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT**SODA POP & CIG STOP
4310 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1728					10/29/2012	0	HL1B

**SPICY MIKES BAR-B-Q HAVEN
7028 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2242					10/30/2012	0	HL1B

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT**STARS GYMNASTICS
5000 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3794					10/31/2012	0	HL1B FOOD

**STUMPYS LOUNGE
721 SW 16TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1289	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		10/25/2012	0	HFOL

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT**SUBWAY
1701 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC251					10/31/2012	0	HL1B

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****SUBWAY #7323-211
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1199	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/25/2012	7	HL1B
			No ss items can be stored under drain lines/sinks.Seal porous areas of floors in kitchen.Seal/paint any porous areas of walls in kitchen.Clean debris from top of walk-in coolers.Don't hang jackets/coats from fd/equip or storage shelves. Store separately.				
	EHF25	COS	FOOD CONTACT SURFACES		10/25/2012		
			Remove tape from knives. All food contact surfaces need to be smooth, easily cleanable and non porous.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/25/2012		
			Employee eating in the kitchen.				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT**SUPER 8 MOTEL
2909 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1598	EHF03	COS	HOT HOLDING		10/25/2012	8	HL1B	
			Scrambled eggs in crock pot were found at 110°; eggs were thrown away.					
	EHF24	COS	THERMOMETERS		10/25/2012			
			A calibrated thermometer is needed to check food temperatures.					

**SVANNAHS FAMOUS CORNDOGS
5000 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3799					10/31/2012	0	HL1B FOOD

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****TACO BELL #23104
3309 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1312	EHF25	COS	FOOD CONTACT SURFACES		10/31/2012	3	HL1B	
			A)Soda lids found in dirty bin. B)Dirty spoon found on clean dish rack.					

**TAMMES TENDER TOUCH TOO
1009 S HIGHLAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD64					10/30/2012	0	HL1B

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****TAQUERIA AGAVE
3501 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2322	EHF26	H10DAY	POSTING OF ADVISORIES		10/31/2012	0	H PREOPEN
			Hand-washing signs needed in men's and women's restroom in both English and Spanish.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/31/2012		
			Must obtain final approval from Building Safety and obtain a certificate of occupancy before opening.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		10/31/2012		
			Handsink needed in kitchen. Must be no further than 25 feet from any food prep areas. Must use licensed plumber to install hand-sink.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		10/31/2012		
			Paper towels needed in men's restroom. Paper towels needed in women's restroom.				

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****TASCOSA COUNTRY CLUB****2400 N WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF91	EHF25	COS	FOOD CONTACT SURFACES		10/31/2012	3	HL1B
			A)Clean ice machine. B)Knife stored on a dirty location. C)Face all single service utensils the same direction, handle part up. D)Clean gaskets, replace broken gasket by next inspection.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/31/2012		
			A)Thawing should be done under cold running water, where no part reaches above 41 degrees. B)Store eggs below ready to eat food in cooler. C)Cover exposed electrical wires above tea urns by next inspection.				

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12**

ESTABLISHMENT

TAYLOR FOOD MART #2005**5000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2190	EHF28	H60 DAY	ALL OTHER VIOLATIONS		10/31/2012	0	HFOL
			A)Corrected. B)Corrected. C)Fix broken tile in mens restroom.Clean floor of walk in cooler.				
	EHF25	IN	FOOD CONTACT SURFACES		10/31/2012		
			A)Corrected. B)Corrected. C)Corrected. D)Corrected. E)Corrected. F)Corrected.				

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12**

ESTABLISHMENT**TEXAS PRIDE CAFE
2500 FOLSOM RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1783	EHF21	IN	MANUAL WARE WASHING Dishwasher now sanitizing.		10/25/2012	0	HFOL
	EHF02	IN	COLD HOLDING Refrigerator at proper temperature.		10/25/2012		

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12**

ESTABLISHMENT

**THAI HOUSE RESTAURANT
5601 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF136	EHF08	COS	GOOD HYGIENIC PRACTICES		10/26/2012	11	HL1B
			Lid of cooker found in handsink.				
	EHF09	COS	APPROVED SOURCE/LABELING		10/26/2012		
			Bulk container of MSG found without label.				
	EHF25	COS	FOOD CONTACT SURFACES		10/26/2012		
			Utensil warmer not at proper temperature. Must be 135 degrees or above. B)Scoop without handle in MSG container. C)Scoop handle found below food level in sugar container. D)Residual food matter found on stored dishes.				

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****TOOT N TOTUM #29
2600 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF828	EHF28	COS	ALL OTHER VIOLATIONS Blowers dirty in walk in.		10/31/2012	0	HL1B

**TOOT N TOTUM #40
2700 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2269	EHF08	COS	GOOD HYGIENIC PRACTICES Items stored in handsink. Handsinks are to be used for handwashing only.		10/29/2012	4	HFOL

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

**TOOT N TOTUM #45
2601 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF637	EHF28	COS	ALL OTHER VIOLATIONS		10/31/2012	0	HFOL
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A)In compliance. B)In compliance. C)In compliance D)Keep copy of last inspection on premises at all times.
Need sanitizer diluting pump immediately. Corrected on site.

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

**TOOT N TOTUM #7
1801 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF204	EHF28	COS	ALL OTHER VIOLATIONS		10/31/2012	11	HL1B
			A)Clean faucet of handwashing sink located in both restrooms. B)Sweep floor of storage room. C)All food and single use items must be stored at least 6 inches off of the floor.				
	EHF25	COS	FOOD CONTACT SURFACES		10/31/2012		
			A)Unwrapped coffee filters found stored on dirty surface. B)Soda lids found stored on dirty rack. C)Tea nozzles found dirty.				
	EHF03	COS	HOT HOLDING		10/31/2012		
			Hot dogs in cooking case found at 116 degrees, and were available for consumer purchase.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/31/2012		
			Handsink located in front of store did not have any paper towels available for drying hands.				

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****TOOT N TOTUM #78****3401 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF751	EHF20	IN	TOXIC ITEMS		10/29/2012	0	HFOL
			A) Corrected, B) Corrected, C) Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		10/29/2012		
			A) Corrected, B) Corrected, C) Corrected, D) Corrected, E) Corrected, F) Corrected, G) Corrected				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1303	EHF24	H10DAY	THERMOMETERS		10/30/2012	20	HL1B
			Thermometers missing in meat display unit. To be corrected within 10 days.				
	EHF25	COS	FOOD CONTACT SURFACES		10/30/2012		
			Ice scoops found chipped. Must discard and replace. B)Soda nozzles found dirty.				
	EHF01	COS	COOLING FOR COOKED FOOD		10/30/2012		
			Chicken left cooling on counter too long. Must cool food to 70 degrees within 2 hours and from 70 deg. to 41 degrees within 4 hours.				
	EHF03	COS	HOT HOLDING		10/30/2012		
			Chicken in hot-hold unit found at 110 degrees. Must hold cooked food at 135 deg. or above or at 41 deg. or below.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/30/2012		
			Evidence of employees smoking in dry-good storage area. Must smoke in designated area where contamination of products cannot result.				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT**TSUNAMI RESTAURANT****1108 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2009	EHF08	COS	GOOD HYGIENIC PRACTICES		10/25/2012	4	HL1B	
			A) Employees seen not washing hands before putting on gloves.					

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

UNITED MARKET STREET #526

2530 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1309	EHF02	COS	COLD HOLDING		10/29/2012	14	HL1B
			a)Cut melons in cold hold were at 49F. These are potentially hazardous and must remain at 41F or below.				
	EHF21	COS	MANUAL WARE WASHING		10/29/2012		
			a)No sanitizer in 3 compartment sink in deli kitchen. This was replaced b)Sanitizer bucket registered below 200 ppm quat sanitizer in deli kitchen.				
	EHF20	COS	TOXIC ITEMS		10/29/2012		
			a)Unlabeled sanitizer spray bottles in deli meat slicing area. Label all chemicals with common name.				
	EHF24	COS	THERMOMETERS		10/29/2012		
			a)No thermometer in cold hold holding cut melons. b)No working thermometer in small cold hold unit in deli.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/29/2012		
			a)Shake excess water off of dishes before stacking them to air dry. b)Clean dust from vent hood in deli kitchen. c)Defrost ice from refrigerator in Italian kitchen.				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

UNITED MARKET STREET #526

HF1310

10/31/2012

0

HL1B

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****UNITED MARKETSTREET #526****2530 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF643	EHF28	COS	ALL OTHER VIOLATIONS		10/30/2012	9	HL1B
			Dirty fan-cooking cottage(3 times repeat viol).This fan must be cleaned/removed. If not corrected by January,\$50 reinspection fee will be charged.Remove cooking equip from produce refrig.Dirty & unnecessesary.Replace gasket on ice cream freezer door.				
	EHF24	COS	THERMOMETERS		10/30/2012		
			a)No thermometer in cold hold unit at fuel island.				
	EHF20	COS	TOXIC ITEMS		10/30/2012		
			a)Sanitizer over 400 ppm quat sanitizer at fuel island.				
	EHF21	COS	MANUAL WARE WASHING		10/30/2012		
			a)No sanitizer in dispenser at seafood department.				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

UNITED SUPERMARKET #522**4701 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF487	EHF15	IN	EQUIPMENT ADEQUATE		10/29/2012	0	HFOL
			a)Corrected				
	EHF28	IN	ALL OTHER VIOLATIONS		10/29/2012		
			a)Corrected b)Corrected.				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

UNITED SUPERMARKET #523

5601 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1679	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/31/2012	19	HL1B
			a)Sanitizer unit leaks water onto drying area for dishes, leak must be fixed within 10 days. b)Clean all gaskets in deli on all cooler units.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/31/2012		
			Soda nozzles found dirty, clean daily with proper procedure, wash, rinse, sanitize, air dry.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/31/2012		
			When deli display case goes into defrost the product temp rises to 46-50°,cooler must be fixed to when the cooler is in defrost the temperature is still below 41° within 10 days.				
	EHF02	COS	COLD HOLDING		10/31/2012		
			a)Roast beef found at 50°in make table cooler. b)Turkey found at 48° in same cooler. c)Rotisserie chicken found at 55-60°,all products must be held at 41°or below at all times.All products were discarded due to not knowing how long they were out of temp.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/31/2012		
			a)Employee seen eating in kitchen, eating must be done out side any food preparation area. b)Employee seen chewing gum,gum is not allowed.				

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

UNITED SUPERMARKET #523

HF#	EHF#	COS	VIOLATION	DATE	POINTS	HL#
HF1679	EHF07	COS	ADEQUATE HAND WASHING	10/31/2012	19	HL1B
a)Employee seen putting on gloves without washing hands first.b)Employee seen not washing hands after touching chemicals.						
HF298	EHF28	H10DAY	ALL OTHER VIOLATIONS	10/31/2012	10	HL1B
a)Clean all blower covers in all walk ins. b)All employee working with food must wear a hair restraint ,Bakery.						
	EHF25	H10DAY	FOOD CONTACT SURFACES	10/31/2012		
a)Slicer found dirty in meat market,clean every 4 hrs if being used. b)Clean knives found with food debris still on them. c)Clean shelving that holds foam trays.						
	EHF20	H10DAY	TOXIC ITEMS	10/31/2012		
Sanit.dispenser-bakery dispense over 400ppm,must be 200ppm.Chem.found w/o any label in meat market.Bleach spray bottle-cleaning fd contact surfaces at full concentration,must be 100ppm-wipe down/50-ppm dishes. Emp using chem not approved in fruit cooler.						
	EHF07	COS	ADEQUATE HAND WASHING	10/31/2012		
Employee in bakery seen not washing hands before putting on gloves.						

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****UNITED SUPERMARKET #529****5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1653	EHF07	COS	ADEQUATE HAND WASHING		10/30/2012	13	HL1B
			Employees not washing hands before putting on gloves or between glove changes.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/30/2012		
			Soap was needed at the handsink in the kitchen.				
	EHF18	H10DAY	INSECT CONTAMINATION		10/30/2012		
			Remove all fly strips from above food prep areas.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/30/2012		
			Rags laying on eggs & other food contact surfaces. Return rags to sanitizer between uses.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/30/2012		
			Floor needs cleaned throughout kitchen area.				

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12**

ESTABLISHMENT

UNITED SUPERMARKET #529

HF460	EHF07	COS	ADEQUATE HAND WASHING	10/30/2012	8	HL1B
			Employees in bakery not washing hands between glove changes.			
	EHF08	COS	GOOD HYGIENIC PRACTICES	10/30/2012		
			a)Handsink blocked in produce. b)Cell phone and personal items stored on food contact surface.			
	EHF28	H90 DAY	ALL OTHER VIOLATIONS	10/30/2012		
			Floors need cleaned behind equipment in bakery.			

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT**VIENTIANE NIGHTS
6007 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2006	EHF25	COS	FOOD CONTACT SURFACES		10/26/2012	6	HL1B
			Soda gun nozzle found dirty in bar.				
	EHF21	H10DAY	MANUAL WARE WASHING		10/26/2012		
			Dishwasher not sanitizing. To be corrected within 10 days.				

**WAFFLE HOUSE #1169
6310 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1296					10/25/2012	0	HFOL

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1295	EHF21	H10DAY	MANUAL WARE WASHING		10/30/2012	20	HL1B
			A)Dish machine found not sanitizing, must be fixed within 10 days. B)Employee seen washing soda nozzles with just soap, must wash, rinse, sanitize, airdry.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/30/2012		
			A)Both handsinks found without soap.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/30/2012		
			A)Employee seen washing coffee pots in hand sink, hand sinks are for hand washing only.				
	EHF07	COS	ADEQUATE HAND WASHING		10/30/2012		
			A)Employees seen not washing hands before putting on gloves.				
	EHF24	COS	THERMOMETERS		10/30/2012		
			A)Meat cooler found without a thermometer.				

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****WAFFLE HOUSE #534**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1295	EHF25	COS	FOOD CONTACT SURFACES		10/30/2012	20	HL1B
			A)Several clean dishes found with food debris still on them. B)Clean all clean dish shelves. C)Clean all cooler gaskets. D)Ice scoop stored on dirty surface. E)Small ice scoop stored in stagnant water.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/30/2012		
			a)Clean blower covers. b)Clean cooler door handles. c)Do not water down hand soap or dish soap.				

WAL-MART SUPERCENTER #793**1701 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC128					10/31/2012	0	HL1B

Food Establishment Public Inspection Report

From 10/25/12 thru 10/31/12

ESTABLISHMENT**WATER STILL
4502 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF558					10/26/2012	0	HL1B

**WESLEY COMMUNITY DAY CARE
1615 S ROBERTS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD27					10/30/2012	0	HL1B

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12**

ESTABLISHMENT**WHATABURGER #307****2424 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF79	EHF25	COS	FOOD CONTACT SURFACES	10/26/2012	3	HM4		
			Fire suppression system sprayed cook-line. All areas cleaned. Sanitize cook line and surrounding areas once repairs to system are completed. Ok to open.					

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12**

ESTABLISHMENT**WHISKEY RIVER
4001 SW 51ST AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1335	EHF25	COS	FOOD CONTACT SURFACES		10/25/2012	11	HL1B
			Clean & sanitize the beverage guns daily.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/25/2012		
			Replace missing ceiling tiles near the bar.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/25/2012		
			Don't store anything in the handsink.				
	EHF12	COS	CROSS CONTAMINATION		10/25/2012		
			Ice used for cooling cannot be used in drinks.				

Food Establishment Public Inspection Report**From 10/25/12 thru 10/31/12****ESTABLISHMENT****WILLIES BAYOU GRILL
3819 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1906	EHF21	COS	MANUAL WARE WASHING		10/31/2012	3	HL1B
			Dishwasher not sanitizing. Unit repaired before leaving by service co. Unit should be checked often to ensure proper operation.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/31/2012		
			Air vents dirty. b)Fan dirty.				
	EHF25	COS	FOOD CONTACT SURFACES		10/31/2012		
			Knives stored in non easily cleanable location. b)Bottom of shelf above cooktop has food splatter.				