

Food Establishment Public Inspection Report
From 9/20/12 thru 9/26/12

ESTABLISHMENT

3H ALL NATURAL BEEF
2623 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2042	EHF09	COS	APPROVED SOURCE/LABELING		9/26/2012	4	HL1B	
			a)Safe handling instructions are not present on all meat items for sale. Instructions must be on every package.					

ALL OF US
3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT6038	EHF24	H 2 HOUR	THERMOMETERS		9/20/2012	5	HL1B FOOD	
			Thermometer incorrect type. Use a refrigerator thermometer.					

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ESTABLISHMENT

**AMARILLO COUNTRY CLUB
4800 BUSHLAND BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF404	EHF25	COS	FOOD CONTACT SURFACES		9/25/2012	10	HL1B
			Scoop handle stored in contact with ice at bar.				
	EHF21	H10DAY	MANUAL WARE WASHING		9/25/2012		
			Sanitizer too weak. Needs to be calibrated.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/25/2012		
			A)Corrected from previous. B)Corrected from previous. C)Fix leaky faucet on 3 bay sink.				
	EHF12	COS	CROSS CONTAMINATION		9/25/2012		
			Lemon and lemon seeds found in ice bin at server's station. Ice discarded.				

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ESTABLISHMENT**AMARILLO FAMILY YMCA
4101 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2149					9/20/2012	0	HL1B

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ESTABLISHMENT

ARBYS #5148

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1565	EHF19	H90 DAY	RODENTS/ANIMALS/OPENINGS		9/25/2012	11	HL1B
			A)Roaches were seen in broken down cooler, remove dry food and rid establishment of roaches. Establishment does have a pest management company that sprays every week.				
	EHF03	COS	HOT HOLDING		9/25/2012		
			A)Roast beef holding at 128°F, must be held at 135°F degrees or above at all times.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/25/2012		
			A)Establishment has no food manager, food manager must be obtained by 11-16-12.				

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From 9/20/12 thru 9/26/12

ESTABLISHMENT**B & G DISTRIBUTOR
3966 BUSINESS PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1436					9/25/2012	0	HL1B

**BAHAMA BUCKS
5509 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1106					9/26/2012	0	HL1B

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ESTABLISHMENT

**BAKER BROS AMERICAN DELI
3300 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2245	EHF20	COS	TOXIC ITEMS		9/24/2012	15	HL1B
			A)Bleach water found over 200ppm, must be 100ppm for wipe down. B)Quat found over 400ppm, must be 200ppm as label states.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/24/2012		
			A)Clean air vents. B)All employees working with food must wear hair restraints. C)Replace all torn or ripped gaskets.				
	EHF02	COS	COLD HOLDING		9/24/2012		
			A)Sliced turkey found at 47°F. B)Sliced ham found at 47°F, both must be held at 41°F or below at all times.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/24/2012		
			A)Hand sink found without any paper towels.				
	EHF11	COS	PROPER HANDLING RTE		9/24/2012		
			A)Employee seen handling ready to eat foods with bare hands, ready to eat foods must be handled with gloved hands or utensils.				

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From 9/20/12 thru 9/26/12

ESTABLISHMENT**BEEF BURGER BARREL****3102 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1521	EHF12	COS	CROSS CONTAMINATION		9/24/2012	10	HL1B
			A)Ice used as a coolant may not be used as food. A container of limes found stored in ice machine. B)Bag of onions found sitting on mop sink, store all food products away from mop sink.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/24/2012		
			A)Serving window must remain closed when not in immediate use. B)Rid establishment of flies.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/24/2012		
			A)Replace broken door gaskets (Repeat). B)Clean large amounts of grease deposits off walls and from underneath grill and fryers by next inspection.				
	EHF25	COS	FOOD CONTACT SURFACES		9/24/2012		
			A)Microwave found dirty. B)Single service spoons found stored in a dirty container. C)Dirty dishes found on the clean dish rack.				

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From 9/20/12 thru 9/26/12

ESTABLISHMENT**BIG LOTS #1484****3415 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF784	EHF10	COS	SOUND CONDITION		9/24/2012	8	HL1B
			a)Dented cans for sale on shelf.				
	EHF09	COS	APPROVED SOURCE/LABELING		9/24/2012		
			a)Jar of relish for sale without a proper label.				

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From 9/20/12 thru 9/26/12

ESTABLISHMENT

**BIG TEXAN STEAK RANCH
7701 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF478	EHF08	COS	GOOD HYGIENIC PRACTICES		9/20/2012	28	HL1B
			a)Dirty knife found stored in handsink located in can storage area. b)Metal basket found stored in handsink located in bar area. c)Employee drink that did not have a lid & straw found stored in food prep area.				
	EHF02	COS	COLD HOLDING		9/20/2012		
			Raw chicken found at 54°; chicken had been out for less than 4 hrs & was cooled down to 41° by the end of the inspection.				
	EHF20	COS	TOXIC ITEMS		9/20/2012		
			Sanitizer bucket filled with bleach wipe down solution found stored right next to meat; sanitizer buckets must be stored away from food & single use items in order to prevent accidental contamination.				
	EHF13	COS	HACCP PLAN/TIME		9/20/2012		
			a)Container of chopped meat found kept past the toss date; meat was thrown away. b)Container of chopped ham found without a date; ham was thrown away.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		9/20/2012		
			Make table cooler found at 50°F; cooler must be repaired or replaced.				

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ESTABLISHMENT

BIG TEXAN STEAK RANCH

HF478	EHF21	COS	MANUAL WARE WASHING	9/20/2012	28	HL1B
			Several wet towels in kitchen area that were being used to clean food contact surfaces were found with no sanitizer.			
	EHF28	H10DAY	ALL OTHER VIOLATIONS	9/20/2012		
			a)Heat test strips needed for dishwasher. b)Food & single use items must be stored at least 6" off the floor.cos c)Utensils should be stored facing one direction to prevent the accidental touching of mouthpiece. COS			
	EHF26	H10DAY	POSTING OF ADVISORIES	9/20/2012		
			Breakfast buffet did not have a clean tableware sign. A card, sign or other means of notification shall be displayed to notify consumers that clean tableware is to be used upon return to self-service areas such as salad bars & buffets.			
	EHF25	COS	FOOD CONTACT SURFACES	9/20/2012		
			a)Clean dish rack found dirty. b)Utensils that are not easily cleanable found stored on clean dish rack; utensils were thrown away.			

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ESTABLISHMENT

BIZZY BEES CHILDCARE & PRESCHL**6500 OFFICE PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD55	EHF28	H60 DAY	ALL OTHER VIOLATIONS		9/21/2012	0	HL1B	
			a)Kitchen needs to have general cleanup. b)Food Manager Card has expired and needs to be renewed before 10-12-12.					

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ESTABLISHMENT

**BLUE FRONT CAFE
801 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF510	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/20/2012	16	HL1B
			a)Defrost freezer. b)Clean drip from vent hood.				
	EHF21	COS	MANUAL WARE WASHING		9/20/2012		
			a)No sanitizer for wipedowns in the kitchen. Purchase sanitizer to clean food contact surfaces.				
	EHF25	COS	FOOD CONTACT SURFACES		9/20/2012		
			a)Clean can opener blade free of debris. b)Clean inside top of microwave free of debris.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		9/20/2012		
			a)The handsink in the kitchen is not draining properly. Have the pipe snaked so that water drains properly.				
	EHF11	COS	PROPER HANDLING RTE		9/20/2012		
			Towels are being used to absorb grease from ready to eat bacon. Disposable towels, napkins, etc must be used. Linens may not come into contact with food.				

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ESTABLISHMENT

BLUE FRONT CAFE

HF510	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	9/20/2012	16	HL1B
a)Seal holes in screen at back door.						

BOYDSTON BROTHERS CONCESSION

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6011	EHF19	H 2 HOUR	RODENTS/ANIMALS/OPENINGS		9/20/2012	11	HL1B FOOD
Door does not close completely - repair as needed.							
	EHF02	H 2 HOUR	COLD HOLDING		9/20/2012		
Hotdogs found not at proper temp. Dogs must stay below 41°F.							
	EHF21	H 2 HOUR	MANUAL WARE WASHING		9/20/2012		
Sanitizer too strong must be 100ppm chlorine.							

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ESTABLISHMENT

BOYDSTON CONCESSIONS

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6044					9/20/2012	0	HL1B FOOD

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ESTABLISHMENT

BRISTOLS BAR
1911 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2283	EHF21	IN	MANUAL WARE WASHING		9/25/2012	0	HFOL
			Corrected.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/25/2012		
			B)Corrected. C)Repair dishwashing room wall so that there is no exposed insulation. D)Corrected.				
HF2283	EHF03	COS	HOT HOLDING		9/25/2012	5	HINVEST
			Sausages in buffet chafer were found at 130°; potentially hazardous food items must be hot held at a temp of at least 135°.Sausages had been in the buffet for less than 4 hrs & they were brought to temp by the end of inspection.				

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ESTABLISHMENT**BSR VENDING
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT6017	EHF02	H 2 HOUR	COLD HOLDING		9/20/2012	10	HL1B FOOD	
			a)Refrigerator out of temperature, above 60°F. b)Food temp 49° overnight in refrigerator-discarded all foods.					
	EHF24	H 2 HOUR	THERMOMETERS		9/20/2012			
			Thermometers in 2 units not accurate. Replace thermometers.					

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ESTABLISHMENT

CAFE CALIFORNIA BAR AND GRILL**3205 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2150	EHF25	COS	FOOD CONTACT SURFACES		9/20/2012	12	HL1B
			A)Mixer found dirty. B)Tea nozzle found dirty.				
	EHF03	COS	HOT HOLDING		9/20/2012		
			Refried beans and sauce found at 125 degrees; food was thrown away.				
	EHF13	COS	HACCP PLAN/TIME		9/20/2012		
			Several ph items found past the toss date in the walk-in cooler; food was thrown away.				

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ESTABLISHMENT

**CAKES N MORE
2812 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1718					9/25/2012	0	HL1B

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ESTABLISHMENT

**CALICO COUNTY
2410 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF334	EHF11	COS	PROPER HANDLING RTE		9/24/2012	27	HL1B
			a)Handle of tongs down in crutons(repeat violation). b)Handle of scoop down in ice. c)Keep lids on products on the steam table when not in a dinner/lunch rush.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		9/24/2012		
			Small refrig in front was at 50°F on arrival. Repair to hold at 41°F or below at all times. Meat cooler underneath grill is not circulating air throughout the unit properly to maintain all the drawers at 41°or below. Repair to cool all drawers at 41°F.				
	EHF20	COS	TOXIC ITEMS		9/24/2012		
			Quat sanitizer over 400ppm for wipedown. This is a toxic level. Wipedown must be at 200ppm not exceeding 400ppm.				
	EHF01	COS	COOLING FOR COOKED FOOD		9/24/2012		
			a)Carrots dated from 9/23/12 were 45°F on 9/24/12. This did not meet 41°F in the 6 hr time limit. b)Rice dated from 9/23/12 was at 46°F on 9/24/12. This did not meet 41°F in the 6 hr time limit. Both items thrown away.				
	EHF02	COS	COLD HOLDING		9/24/2012		
			Milk & egg mixture for breading was at 57°F. This product must stay at 41°F or below. Repeat violation.				

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ESTABLISHMENT**CALICO COUNTY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF334	EHF10	COS	SOUND CONDITION		9/24/2012	27	HL1B
			Cans on rack were dented on the rim. When cans are dented on the rim, dispose of them because the can could be compromised.				
	EHF25	COS	FOOD CONTACT SURFACES		9/24/2012		
			Can opener blade had buildup on it. This blade must be cleaned regularly enough to prevent buildup.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/24/2012		
			Clean the bin holding clean utensils on the drying racks.				

**CANYON BOOSTER CLUB
19501 US HIGHWAY 87**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC205	EHF21	COS	MANUAL WARE WASHING		9/21/2012	3	HL1B
			No sanitizer in wipe down solution.				

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ESTABLISHMENT

CANYON INTERMEDIATE SCHOOL

506 8TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK89					9/21/2012	0	HL1B

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From 9/20/12 thru 9/26/12

ESTABLISHMENT

CARNICERIA LA POPULAR

1015 SE 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF201	EHF10	COS	SOUND CONDITION		9/25/2012	16	HL1B
			Lemons found rotten in bin. Discard.				
	EHF09	COS	APPROVED SOURCE/LABELING		9/25/2012		
			No label on bulk container salt. Non easily identifiable foods must have a label.				
	EHF07	COS	ADEQUATE HAND WASHING		9/25/2012		
			No soap at handsink. Soap must always be available at the handsink.				
	EHF13	COS	HACCP PLAN/TIME		9/25/2012		
			No date marks on any potentially hazardous foods stored in refrigerator. P.H.Foods must be date marked if stored over 24 hours.				

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From 9/20/12 thru 9/26/12

ESTABLISHMENT

CARRANZA M/2 GUYS BURGERS/FRIE

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6063					9/21/2012	0	HL1B FOOD

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From 9/20/12 thru 9/26/12

ESTABLISHMENT**CARRANZA M/INTRNATIONAL COOKHS****3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6062	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/21/2012	18	HL1B FOOD
			a)Door not self-closing. b)Flies present in booth.				
	EHF02	COS	COLD HOLDING		9/21/2012		
			Eggs at 70°, must be 41°F or below.				
	EHF07	COS	ADEQUATE HAND WASHING		9/21/2012		
			Hands must be washed in handsink w/soap & paper towels, not in the 3 comp sink w/bleach.				
	EHF25	COS	FOOD CONTACT SURFACES		9/21/2012		
			Microwave dirty.				

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ESTABLISHMENT

CARRANZA MARINA/CANDY LANE**3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6060	EHF23	COS	SEWAGE/WASTEWATER Handsink clogged.		9/21/2012	6	HL1B FOOD
	EHF21	COS	MANUAL WARE WASHING Knife stored in handsink.Must wash knife in 3 bay sink.		9/21/2012		

CARRANZA MARINA/PIZZA PARLOR**3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6061					9/21/2012	0	HL1B FOOD

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ESTABLISHMENT

CHICK FIL A
7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2209					9/25/2012	0	HL1B

CHINA MAX
7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1485	EHF28	COS	ALL OTHER VIOLATIONS		9/25/2012	0	HL1B
			A)Clean air vents and surrounding ceiling. B)Clean fan.				

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ESTABLISHMENT

CITY KID OUTREACH MINISTRIES

205 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF399	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/21/2012	3	HL1B	
			a)Test strips needed for sanitizing solutions. b)All food and single service items must be stored at least 6 inches off of floor. COS					
	EHF20	COS	TOXIC ITEMS		9/21/2012			
			Sanitizer solution found at over 400 ppm.					

CLIMB NUTRITION

415 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2302	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/26/2012	0	H PREOPEN	
			a)Seal or paint any porous wood in food areas. b)The restroom door needs to be self-closing. c)Post food manager card, permit, and last inspection in establishment. Ok to open.					

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From 9/20/12 thru 9/26/12

ESTABLISHMENT

**CORN DOG 7
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF882	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/25/2012	15	HL1B
			A)Establishment has not had a food manager since August, a new food manager must be obtained by 10-12-12 or a \$50 reinspection fee will be charged.				
	EHF24	COS	THERMOMETERS		9/25/2012		
			A) Probe thermometer needed for checking cooking temperatures.				
	EHF13	COS	HACCP PLAN/TIME		9/25/2012		
			A)Corndogs being held longer than 7 days, once thawed corndogs and hot dogs can only be held for 7 days.				
	EHF05	COS	RAPID REHEATING		9/25/2012		
			A)Chili heated to 115 degrees, must be reheated to 165 degrees before being made ready to serve.				

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From 9/20/12 thru 9/26/12

ESTABLISHMENT**COWBOY TATERS OF TEXAS**

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6019	EHF02	H 2 HOUR	COLD HOLDING		9/20/2012	19	HL1B FOOD
			a)Refrigerator not at proper temperature. Holding at 60°F, must hold at 41°F. b)Corndogs found stored out of refrigeration at 70°F.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/20/2012		
			a)Windows open not in service. b)Door open not in service.				
	EHF21	H 2 HOUR	MANUAL WARE WASHING		9/20/2012		
			Sanitizer too strong.				
	EHF20	COS	TOXIC ITEMS		9/20/2012		
			Cold medication, aspirin and cigarettes stored with foods - store separately.				

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CRABTREE CONCESSIONS

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6053	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/21/2012	3	HL1B FOOD
			a)Window open and not in use. b)Must keep window closed.				
HFT6054	EHF21	COS	MANUAL WARE WASHING		9/21/2012	6	HL1B FOOD
			Sanitizer too weak. Must be 100ppm.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/21/2012		
			Service window must remain closed; not in use.				
HFT6055					9/21/2012	0	HL1B FOOD

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CRABTREE CONCESSIONS

Food Establishment Public Inspection Report

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ESTABLISHMENT

CRAIG METHODIST RETIREMENT

5500 SW 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF447	EHF16	COS	HAND WASH FACILITIES ADEQUATE		9/20/2012	26	HL1B
			a) Handsink blocked with tile cleaner in sink.				
	EHF01	COS	COOLING FOR COOKED FOOD		9/20/2012		
			a) Brown gravy in walk in at 51°F dated 09/19/12 was tempd on 09/20/12.				
	EHF05	COS	RAPID REHEATING		9/20/2012		
			a) Potatoes in a hot hold tempd at 75-85°F. Product was not properly reheated.				
	EHF10	COS	SOUND CONDITION		9/20/2012		
			a) Cans dented on rim and seam on racks.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/20/2012		
			a) Meat was thawing in a sink of water. Cool water must be running over the product constantly to comply with state law.				

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ESTABLISHMENT

CRAIG METHODIST RETIREMENT

HF447	EHF20	COS	TOXIC ITEMS	9/20/2012	26	HL1B
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a)Sanitizer buckets over 200 ppm chlorine.

	EHF21	COS	MANUAL WARE WASHING	9/20/2012		
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a)Sanitizer buckets with 0ppm chlorine sanitizer. b)Dishwasher not sanitizing on arrival.

	EHF25	COS	FOOD CONTACT SURFACES	9/20/2012		
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a)Chipped knives in service.

**CURLY Q TATOR
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFT6000	EHF21	COS	MANUAL WARE WASHING		9/20/2012	3	HL1B FOOD
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Bleach water found at 0ppm, must be 100ppm. For wipe down, 50ppm for dishes.

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

**CVS PHARMACY #7757
3340 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1739	EHF10	COS	SOUND CONDITION		9/24/2012	4	HL1B
			a)Dented cans on shelf for sale.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

DALE'S GRAND BURGER #2

1900 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF592	EHF14	COS	WATER SUPPLY		9/25/2012	11	HL1B
			Hot water heater turned off. Must have hot water during operation.				
	EHF11	COS	PROPER HANDLING RTE		9/25/2012		
			Employee handling buns with bare hands.				
	EHF25	COS	FOOD CONTACT SURFACES		9/25/2012		
			Excessive mold growth found on soda nozzles. Must clean nozzles every 24 hrs.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT**DIANAS TAMALES BURRITOS & MORE**

701 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF269	EHF25	H10DAY	FOOD CONTACT SURFACES		9/25/2012	3	HL1B
			Mold growth found on soda nozzles. Returning in approximately 10 days to ensure compliance. B)Bottom of reach-in refrigerator dirty. C)Racks in soda refrigerator dirty.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/25/2012		
			Light-shields needed above food prep area. B)Box of single-use items stored on floor. COS C)Freezer needs to be defrosted.				

DIVERSE NUTRITION

3506 SE 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2305					9/20/2012	0	H PREOPEN

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT**DOLLAR GENERAL #3488****307 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF810	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/21/2012	13	HL1B
			Spilled pet food under pet food shelves. Needs to be cleaned so nuisance won't attract ants.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		9/21/2012		
			a)Bottom of refrigerator containing eggs needs to be cleaned. b)Racks in refrigerator near check out found dirty. Needs to be cleaned.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		9/21/2012		
			Ice accumulation in freezer causing temp to be slightly above normal. Freezer must be able to keep frozen foods frozen. Unit needs to be defrosted or replaced.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/21/2012		
			No soap in employee restroom. No paper towels in employee restroom.				
	EHF10	COS	SOUND CONDITION		9/21/2012		
			Cartons containing broken eggs leaking onto other cartons. Cartons need to be discarded as well as any carton onto which broken eggs have dripped.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

DOMINOS PIZZA

907 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC310	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/24/2012	0	HL1B	
			You will need to have someone take Food Manager Class 10-10-12 and take test 10-12-12					

DYNAMIC NUTRITION

4205 SW 21ST AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2267	EHF28	COS	ALL OTHER VIOLATIONS		9/26/2012	4	HL1B	
			a)When permit is received, post the food manager card and permit in a conspicuous area.					
	EHF11	COS	PROPER HANDLING RTE		9/26/2012			
			a)Remove scoops from ready to eat dry goods since the handles are touching the product.					

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT**EASTRIDGE LANES INC
5405 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF186	EHF09	COS	APPROVED SOURCE/LABELING		9/26/2012	4	HL1B
			Bottle containing chemical not labeled.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/26/2012		
			Covered trash needed in women's restroom.				

**EL PATIO MEXICAN RESTAURANT
1410 W US HIGHWAY 60**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC127					9/24/2012	0	HL1B

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT**EL TROPICO
1105 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1856	EHF28	COS	ALL OTHER VIOLATIONS		9/25/2012	5	HL1B	
			Water must be running in ice cream scoop bath. Stagnant water will grow bacteria.					
	EHF02	COS	COLD HOLDING		9/25/2012			
			Refrigerator with sliced fruit is not at proper temperature. Unit must hold at 41 degrees or less. This is a repeat violation. Future violations of this item may result in a \$50 reinspection fee.					

**EL VAQUERO
2200 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF325	EHF28	COS	ALL OTHER VIOLATIONS		9/25/2012	0	HL1B	
			Do not store unused equipment outside back door. Flies are drawn to dirty equipment. b)Door to storage shed should be kept closed.					

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT**ELMOS DRIVE INN
2618 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF11	EHF25	COS	FOOD CONTACT SURFACES		9/25/2012	3	HL1B	
			a)Clean utensils stored in container with dirty utensils. b)Clean utensils stored in dirty receptacle. c)Pitted and chipped handle found on utensil. Must be easily cleanable.					

**FAMILY DOLLAR STORE #2387
831 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF765	EHF24	H10DAY	THERMOMETERS		9/24/2012	7	HL1B	
			a)Thermometers needed in refrigerator. b)Thermometer needed in freezer.					
	EHF10	COS	SOUND CONDITION		9/24/2012			
			Package of string cheese open in refrigerator.					

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

FAMILY DOLLAR STORE #6126

3309 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF794	EHF10	COS	SOUND CONDITION		9/26/2012	7	HL1B
			a)Cans for sale dented on rim and seam. Remove these from service.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/26/2012		
			a)Back door has a large gap at the bottom that could allow rodents and insects in the building. A new door sweep is needed to completely seal this gap.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT**FANNIN MIDDLE SCHOOL**

4623 S RUSK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF676	EHF15	IN	EQUIPMENT ADEQUATE Corrected		9/20/2012	0	HFOL
	EHF28	IN	ALL OTHER VIOLATIONS Corrected		9/20/2012		

FLOWERS BAKING COMPANY

3530 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1548					9/24/2012	0	HL1B

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

FRULLATI CAFE

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1404	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/25/2012	7	HL1B
			A)Drain on front hand sink needs to be adjusted where water goes into drain without any water going on floor.				
	EHF25	COS	FOOD CONTACT SURFACES		9/25/2012		
			A)Several clean dishes found with food debris still on them. B)Soda gun found dirty. C)Clean all shelves in walk in.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/25/2012		
			A)Employee seen filling up bucket of water in hand sink. B)Sanitizer bucket found in hand sink, hand sinks are for hand washing only.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT**GOLDEN LIGHT CAFE & CANTINA**

2908 SW 6TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1419	EHF24	COS	THERMOMETERS		9/24/2012	3	HL1B
			A)Thermometer needed in reach in cooler.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/24/2012		
			A)Seal walk in floor by next inspection. B)Clean blower covers. C)Clean all shelving.				

GRAND DISCOUNT

1619 N GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1071	EHF21	H 3 DAYS	MANUAL WARE WASHING		9/25/2012	3	HFOL
			a)Soda nozzles clean.b)Test strips for bleach solution.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT**GRANDMAS BURRITOS**

7012 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1361	EHF02	COS	COLD HOLDING		9/26/2012	9	HL1B	
			Refrigerator with salsa was not maintaining product at 41°F or below, temperature setting was not cold enough. Set temperature so that product in top will maintain 41°F or below. Product was 46 to 54 °F.					
	EHF13	COS	HACCP PLAN/TIME		9/26/2012			
			Product that is kept for more than 24 hours in refrigerator must be date marked.					

HAGY LEARNING CENTER

1301 STREIT DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD63					9/24/2012	0	HL1B

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

**HCB NUTRITION
2015 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2303	EHF19	IN	RODENTS/ANIMALS/OPENINGS		9/21/2012	0	HL1B
			Corrected.				
	EHF24	IN	THERMOMETERS		9/21/2012		
			Corrected.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/21/2012		
			A)Corrected B)Post current food establishment permit.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

**HICKORY PIT
501 S MCMASTERS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1744	EHF28	COS	ALL OTHER VIOLATIONS		9/25/2012	8	HL1B	
			Bag of onions stored on floor. B)Single-use utensils stored improperly. Must store inverted handle-up.					
	EHF21	COS	MANUAL WARE WASHING		9/25/2012			
			Sanitizer too weak. Must be 50-100 ppm.					
	EHF03	COS	HOT HOLDING		9/25/2012			
			Beef found at 115 degrees. Must hold at 135°F or above.					

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

HIGH PLAINS FOOD BANK

815 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF291	EHF07	COS	ADEQUATE HAND WASHING		9/25/2012	4	HL1B
			Hands not washed prior to putting on gloves in sorting room. Hands must be washed first to prevent contamination of gloves.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/25/2012		
			Gap under people door on south east side of building. Seal as needed to prevent rodents and insects.				

HOOP CONCESSIONS INC

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6022					9/20/2012	0	HL1B FOOD

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT**INTO DISCOUNT
1009 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2211	EHF20	COS	TOXIC ITEMS		9/26/2012	3	HL1B	
			Chemical stored on top of ice machine. Do not store chemicals on the ice machine.					

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

JAN WERNER ADULT DAY CARE

3108 S FILLMORE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1822	EHF21	H 3 DAYS	MANUAL WARE WASHING		9/25/2012	10	HL1B
			Dishwasher not sanitizing. Ran 4 cycles and had no chlorine on test strip. Repair as needed. Hand sanitize until unit is repaired.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/25/2012		
			Tops of kitchen equipment dusty.				
	EHF07	COS	ADEQUATE HAND WASHING		9/25/2012		
			Employee did not wash hands before starting to put on gloves. Hands must be washed prior to putting on gloves.				
	EHF15	COS	EQUIPMENT ADEQUATE		9/25/2012		
			Reach in cooler found at 44 °F. Unit must hold at 41°F or less. Have unit repaired.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

JOE DADDYS

2108 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2300	EHF15	H10DAY	EQUIPMENT ADEQUATE		9/24/2012	17	HL1B
			a)Refrigerator in kitchen is at 50°F with food inside it at 50°F.				
	EHF11	COS	PROPER HANDLING RTE		9/24/2012		
			a)Handle of tongs down in ready to eat crutons. Keep handles up and out of product.				
	EHF10	COS	SOUND CONDITION		9/24/2012		
			a)Whipping cream labeled as "keep refrigerated" not being held under refrigeration. This was thrown away.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/24/2012		
			a)Bowls may not be used as scoops for food. All scoops must have a handle.				
	EHF21	COS	MANUAL WARE WASHING		9/24/2012		
			a)No sanitizer registered in 3 compartment sink in bar.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT**JOE DADDYS**

HF2300	EHF25	COS	FOOD CONTACT SURFACES	9/24/2012	17	HL1B
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a)Broken knife being used in kitchen. Dispose of all chipped knives.

**JUST FOR KIDS
4407 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD13	EHF28	H60 DAY	ALL OTHER VIOLATIONS		9/26/2012	0	HL1B

Utensils stored under drain lines, utensils must be moved or drain needs to have protection to prevent drips.

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT**KFC
1510 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1790	EHF28	COS	ALL OTHER VIOLATIONS		9/26/2012	0	HL1B	
			Dishes must be clean and dry before stacking.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD16	EHF28	COS	ALL OTHER VIOLATIONS		9/20/2012	0	HL1B	
			Clean handles to reach in cooler.					

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

**LA FIESTA GRANDE
2200 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF241	EHF25	COS	FOOD CONTACT SURFACES		9/26/2012	14	HL1B
			Bar soda nozzle not being cleaned properly. Unit must be washed rinsed & sanitized daily. b)Rags with no sanitizer found with food attached setting on food prep table. Rags must be stored in sanitizer. c)Store eggs on bottom shelf. d)Clean blower covers.				
	EHF24	COS	THERMOMETERS		9/26/2012		
			Cold hold make table with no thermometer. All cold hold units must have a thermometer.				
	EHF10	COS	SOUND CONDITION		9/26/2012		
			Food found stored in open containers. Food containers must be closed or sealed to prevent dust and insect contamination.				
	EHF09	COS	APPROVED SOURCE/LABELING		9/26/2012		
			Bulk foods not labeled. All non easily identifiable foods must have a label.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

**LA FRONTERA
1401 S ARTHUR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF411	EHF28	COS	ALL OTHER VIOLATIONS Ceiling fan in dining room dirty.		9/26/2012	0	HL1B

**LEMONGRASS
2222 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2132	EHF28	COS	ALL OTHER VIOLATIONS Blower cover in walk in cooler needs to be cleaned. b)Outside top and handle to reach in cooler needs to be clean. c)Keep thermometers at front of coolers (not in the back).		9/25/2012	0	HL1B

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

LEMONGRASS SUSHI & WOK

2207 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2158	EHF20	COS	TOXIC ITEMS		9/26/2012	21	HL1B
			a)Burn gel being stored with dry goods. b)Medicine being stored in sushi refrigerator.				
	EHF21	H10DAY	MANUAL WARE WASHING		9/26/2012		
			Dishwasher is sanitizing below 50 ppm chlorine sanitizer. Machine must be recalibrated to dispense between 50-200 ppm.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/26/2012		
			a)Drink without a lid and straw in prep area. All drinks must have a lid and a straw.				
	EHF09	COS	APPROVED SOURCE/LABELING		9/26/2012		
			a)Bottle of tofu in sauce with no label on it in dry goods. All products must have the manufacturer label with a list of ingredients, name of product, etc.				
	EHF10	COS	SOUND CONDITION		9/26/2012		
			a)Dented can in dry storage. Dispose of all cans that are dented largely or on the rim or seam.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

LEMONGRASS SUSHI & WOK

HF2158	EHF19	COS	RODENTS/ANIMALS/OPENINGS	9/26/2012	21	HL1B
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a)There is a gap at the back door that may allow insects or pests inside. Seal this gap with a new door sweep.

LLUVIA IMPTS 2408 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1928	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/24/2012	3	HL1B

No soap available in restroom. No paper towels available in restroom.

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT**LONG JOHN SILVERS
725 N PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1682	EHF19	IN	RODENTS/ANIMALS/OPENINGS Door sweep installed.		9/24/2012	0	HFOL

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

MARTINEZ PAT/CORNDOG STAND**3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6057	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/21/2012	13	HL1B FOOD
			All windows must remain closed when not in use.				
	EHF02	COS	COLD HOLDING		9/21/2012		
			Hot dogs found at 70°F, must remain below 41°F at all times.				
	EHF24	COS	THERMOMETERS		9/21/2012		
			Thermometer in cooler broken.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT**MARTINEZ PAT/MIDWAY GRILL****3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6059	EHF21	COS	MANUAL WARE WASHING		9/21/2012	16	HL1B FOOD
			Sanitizer was not made, employee was seen cleaning without it.				
	EHF02	COS	COLD HOLDING		9/21/2012		
			Cold hot dogs found at 54°F, must be held at 41°F or below.				
	EHF03	COS	HOT HOLDING		9/21/2012		
			Corn dogs found at 114°F, must be held at 135° or above. Discarded.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/21/2012		
			Back door does not have a self-closer.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

MARTYS CONCESSIONS

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF782	EHF21	COS	MANUAL WARE WASHING Sanitizer too weak.		9/20/2012	11	HL1B
	EHF16	COS	HAND WASH FACILITIES ADEQUATE Handsink blocked.		9/20/2012		
	EHF02	COS	COLD HOLDING Chili at 75°F. Must be below 41°F.		9/20/2012		
HFT6041	EHF25	COS	FOOD CONTACT SURFACES Store food utensils inside food. Food on utensils must remain 135°F or above.		9/20/2012	24	HL1B FOOD

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

MARTYS CONCESSIONS

HFT6041	EHF24	COS	THERMOMETERS	9/20/2012	24	HL1B FOOD
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No thermometers in coolers.

	EHF19	COS	RODENTS/ANIMALS/OPENINGS	9/20/2012		
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a)Service window must remain closed when not in use. b)Rid establishment of flies.

	EHF03	COS	HOT HOLDING	9/20/2012		
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Hot dogs holding at 96°F, must remain above 135°F.

	EHF02	COS	COLD HOLDING	9/20/2012		
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Cut tomatoes holding at 56°F, must remain below 41°F at all times.

HFT6046				9/21/2012	0	HL1B FOOD
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Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT**MARTY'S CONCESSIONS****3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1398	EHF28	COS	ALL OTHER VIOLATIONS		9/20/2012	0	HL1B	
			a)Hair restraints needed for all employees working with food. b)Bleach test strips needed.					

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

**MINI MART
1319 N MIRROR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF610	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/25/2012	6	HL1B
			No soap in employee restroom. b)Wash cloth used for drying hands at handsink. Must use approved sanitary towels such as paper towels.				
	EHF25	COS	FOOD CONTACT SURFACES		9/25/2012		
			Microwave found dirty. Must clean every 24 hrs.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/25/2012		
			Boxes of single-use items stored on floor. Must be stored 6" off floor.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

**MOMMA LUS
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6025					9/20/2012	0	HL1B FOOD

MR BURRITO 1901 MEDI PARK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2306	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/20/2012	0	H PREOPEN

A)Food manager must be obtained within 45 days of opening by taking our class at 821 S. Johnson. Class is \$40 and starts at 8:00am. Class is every second Wednesday of every month.

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

**MUDD RACK
500 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2134	EHF23	COS	SEWAGE/WASTEWATER		9/21/2012	11	HL1B
			Water dripping onto kitchen floor from leaky faucet. Receptacle catching drip needs to be emptied more frequently.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/21/2012		
			Greasy floor in kitchen needs to be mopped.				
	EHF13	COS	HACCP PLAN/TIME		9/21/2012		
			Container of sliced pineapple held past date-mark. Discarded.				
	EHF09	COS	APPROVED SOURCE/LABELING		9/21/2012		
			Bottle containing chemical found without label.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

NATIONAL FOOD/TURKEY LEG STAND**3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6058	EHF05	COS	RAPID REHEATING		9/21/2012	8	HL1B FOOD
			Meat in hothold unit frozen. Cooking should be done prior to being placed in hothold. Meat was placed in cooker for rapid reheat.				
	EHF21	COS	MANUAL WARE WASHING		9/21/2012		
			Sanitizer too weak.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

**PAPA MURPHYS
1740 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2048	EHF28	COS	ALL OTHER VIOLATIONS		9/20/2012	8	HL1B
			a)Clean out tub that clean utensils sit in to dry.				
	EHF10	COS	SOUND CONDITION		9/20/2012		
			a)Dented can pulling away from rim. Remove all cans dented around the rim and/or seam.				
	EHF12	COS	CROSS CONTAMINATION		9/20/2012		
			a)Mushrooms with visible soil on them are not being washed before being sliced and served. Mushrooms must be cleaned of soil before use.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

PARADISE AMUSE/FUNNEL CAKE#1**3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6050					9/21/2012	0	HL1B FOOD

PARADISE AMUSE/FUNNEL CAKE#2**3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6051	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/21/2012	9	HL1B FOOD
				a)Air curtain not turned on. b)Flies present in booth.			
	EHF25	COS	FOOD CONTACT SURFACES		9/21/2012		
				a)Personal keys stored on magnetic strips w/knives. b)Milk container stored in ice bin. Ice used as an ingredient cannot be a coolant.			

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

PARADISE AMUSE/FUNNEL CAKE#3

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6052	EHF19	COS	RODENTS/ANIMALS/OPENINGS	Keep service window closed when not in use.	9/21/2012	3	HL1B FOOD

PATS YUM YUM HUT

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6026					9/20/2012	0	HL1B FOOD

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

PIERRES TRANDAFIR CONCESSION

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT6001	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/20/2012	9	HL1B FOOD	
			a)Rid booth of flies. b)All service windows must be screened or closed when not in use. c)Back door panel missing. Fix to be tight fitting.					

PIPPAS COFFEE SHOP/LIBRARY

2402 4TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC280					9/24/2012	0	HL1B

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

PIZZA HUT/WING STREET

2509 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF32	EHF23	H10DAY	SEWAGE/WASTEWATER		9/24/2012	9	HL1B
			Leak from 3 comp sink leaking on floor. It must be repaired to not leak.				
	EHF24	COS	THERMOMETERS		9/24/2012		
			No thermometer in salad cooler. A thermometer must be kept in all cold hold units.				
	EHF25	COS	FOOD CONTACT SURFACES		9/24/2012		
			Ice scoop for ice machine sitting on a cardboard box. Not a clean surface. Salad bowls in salad cooler have food debris on them. Tea nozzles at wait station have large amount of buildup. Soda nozzle at bar has buildup on inside. Clean nozzles daily.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/24/2012		
			Clean out the bottom of the salad cooler free of food debris.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

**PIZZA PLANET
6801 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF94	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/25/2012	0	HL1B
			Chipped paint on floors needs to be repainted.				

PLUM CREEK HEALTHCARE CENTER 5601 PLUM CREEK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1997	EHF25	COS	FOOD CONTACT SURFACES		9/21/2012	3	HL1B
			a)Clean utensils found stored in dirty bin. b)Plastic compartment in the inside of the microwave is no longer easily cleanable and should be replaced.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

**RAGLEY CONCESSIONS
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6043	EHF02	COS	COLD HOLDING	a)Hotdogs found holding at 52°F.Must be held at 41°F or below at all times. b)Hotdogs must be held in mechanical refrigeration. No coolers can be used.	9/20/2012	5	HL1B FOOD

**RANCH HOUSE CAFE
810 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC223	EHF28	H90 DAY	ALL OTHER VIOLATIONS	a)Freezer in kitchen needs to be defrosted. b)Back side of vent hood in prep area needs to be cleaned.	9/24/2012	0	HL1B

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

**REGINAS CORNER CAFE
2705 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2309	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/24/2012	0	H PREOPEN
			Lightshields needed within 10 days.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/24/2012		
			Food manager needed within 45 days of opening.				
	EHF15	IN	EQUIPMENT ADEQUATE		9/24/2012		
			Corrected.				
	EHF16	IN	HAND WASH FACILITIES ADEQUATE		9/24/2012		
			Corrected.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT**ROBINSONS BBQ
5920 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF244	EHF03	COS	HOT HOLDING		9/26/2012	8	HL1B
			Sausage was at 127 degrees, hot hold must be maintained at 135 or above.				
	EHF25	COS	FOOD CONTACT SURFACES		9/26/2012		
			a)Wall in kitchen above prep table needed to be cleaned. b)Fan in service area needed to be cleaned.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

SAKURA JAPANESE STEAKHOUSE**4000 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF211	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/20/2012	0	HFOL
			A) Corrected. B) Corrected. C) Corrected. D) Replace rusted make table in kitchen by next inspection.				
	EHF15	IN	EQUIPMENT ADEQUATE		9/20/2012		
			A) Corrected.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

**SANCHEZ BAKERY
3508 SE 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2110	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/26/2012	10	HL1B
			Door open not in use. Doors must be closed when not in use to prevent fly and insect problems.				
	EHF09	COS	APPROVED SOURCE/LABELING		9/26/2012		
			Food product repacked with no label. All foods repacked must have a label.				
	EHF25	COS	FOOD CONTACT SURFACES		9/26/2012		
			Fly swatter on counter. b)Can opener not clean.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

**SANDY TRAIL FARM
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6067					9/21/2012	0	HL1B FOOD

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

**SONIC #12
4151 HILLSIDE RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1004	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/21/2012	15	HL1B
			a)Floor in kitchen needs to be repaired. b)Wall next to walkin needs to be repaired.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		9/21/2012		
			a)Ice machine needs to be cleaned where ice drops into bin. b)Metal wall next to hot hold unit and fryers needs to be cleaned.				
	EHF24	COS	THERMOMETERS		9/21/2012		
			Tall reachin in kitchen, thermometer on outside not reading properly, no thermometer inside.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		9/21/2012		
			Leak from ceiling at walkin needs to be repaired.				
	EHF20	COS	TOXIC ITEMS		9/21/2012		
			Bottle of chemical on shelf without lid.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

SONIC #12

HF1004

EHF17

COS

HAND WASH WITH SOAP/TOWELS

9/21/2012

15

HL1B

No towels at hand washing sink.

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

**SONIC DRIVE IN
7100 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF717	EHF08	COS	GOOD HYGIENIC PRACTICES		9/20/2012	4	HL1B
			Employee drink without lid and straw on prep table.				

7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF341	EHF07	COS	ADEQUATE HAND WASHING		9/25/2012	7	HL1B
			A)Employee seen not washing hands before putting on gloves.				
	EHF25	COS	FOOD CONTACT SURFACES		9/25/2012		
			A)Ice scoop holder found dirty. B)Clean gaskets. C)Clean tops of all equipment.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

STARBUCKS COFFEE CO #6757

3240 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1034	EHF27	COS	ESTABLISHMENT PERMIT		9/20/2012	6	HFOL
			A)Last inspection could not be located, must post in a conspicuous place.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/20/2012		
			A)All employees working with food must wear a hair restraint, manager stated hats were on order.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/20/2012		
			A)Food manager must be obtained by 10-10-12 or a \$50 reinspeciton fee will be charged. Class is at 8:00am with a test that Friday, cost is \$40.				
	EHF18	IN	INSECT CONTAMINATION		9/20/2012		
			Corrected.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

**SUBWAY
208 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC273	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/24/2012	6	HL1B
			a)Broken sneeze shield needs to be replaced. b)Floor in kitchen needs to be repaired (c) Ceiling in kitchen needs to be repaired. d)Bare wood brackets on wall need to be painted or sealed.				
	EHF21	COS	MANUAL WARE WASHING		9/24/2012		
			Sanitizer was not at proper strength, must be 150 to 400 ppm qt.				
	EHF20	COS	TOXIC ITEMS		9/24/2012		
			Spray bottle was not labeled.				

6000 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1616	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		9/21/2012	20	HL1B
			a)Mens restroom did not have soap dispenser. b)Womens restroom did not have towels. COS				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

SUBWAY

HF1616	EHF16	COS	HAND WASH FACILITIES ADEQUATE	9/21/2012	20	HL1B
			Handwashing sink in back area was blocked with dirty utensils. Repeat violation. If found again you may be charged \$50.			
	EHF02	COS	COLD HOLDING	9/21/2012		
			Walkins were turned off and product was out of temperature. Repeat violation.			
	EHF20	COS	TOXIC ITEMS	9/21/2012		
			Spray bottle was not labeled.			
	EHF23	H10DAY	SEWAGE/WASTEWATER	9/21/2012		
			Drain on handwashing sink in front service area leaking.			
	EHF27	H10DAY	ESTABLISHMENT PERMIT	9/21/2012		
			Current permit is not posted in establishment.			
	EHF28	H90 DAY	ALL OTHER VIOLATIONS	9/21/2012		
			Light shield needed on light at back door.			

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

SUBWAY

**SUBWAY #22070
1915 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1481	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/20/2012	13	HL1B
			No paper towels were available at the handsink located in front of the store.				
	EHF07	COS	ADEQUATE HAND WASHING		9/20/2012		
			a)Employee observed not washing hands before putting on gloves. b)Employee observed washing their hands for less than 20 seconds.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/20/2012		
			Establishment no longer has a certified food mgr; a full time, supervisory employee must attend the next food mgr course.				
	EHF25	COS	FOOD CONTACT SURFACES		9/20/2012		
			a)Microwave found dirty. b)Tea nozzles found dirty; nozzles must be broken apart and cleaned daily using the wash, rinse, sanitize, air dry.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

SUBWAY/TRAVEL CENTER #436

715 S LAKESIDE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF709	EHF28	COS	ALL OTHER VIOLATIONS		9/20/2012	7	HL1B
			Clean personal fan located in back room of the Subway.				
	EHF25	COS	FOOD CONTACT SURFACES		9/20/2012		
			a)Blowers in walk in cooler need to be cleaned.b)Ice machine found dirty.c)Coffee lids found stored on dirty surface.d)Clean utensils found stored on dirty surface.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/20/2012		
			Knife & container lid found stored in handwashing sink.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT**SUGARS CONCESSIONS**

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT6003	EHF28	COS	ALL OTHER VIOLATIONS		9/21/2012	3	HL1B FOOD	
			Lemons stored on ground. Store at least 6 inches off the ground.					

SUNSHINE CHILD CARE

2108 13TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC114					9/24/2012	0	HL1B

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

SYBIL B HARRINGTON LEARNING CT**2500 DALE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD23					9/21/2012	0	HL1B

T & M FOOD MART
1011 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2234	EHF28	COS	ALL OTHER VIOLATIONS	Single-use items stored on floor.	9/20/2012	0	HL1B

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

**TACO VILLA #17
5770 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF330	EHF28	COS	ALL OTHER VIOLATIONS		9/21/2012	10	HL1B
			Employee food cannot be stored next to restaurant food; a section of the cooler should be designated as the employee food area.				
	EHF25	COS	FOOD CONTACT SURFACES		9/21/2012		
			Two metal spoons that are no longer easily cleanable found on clean utensil rack; spoons were thrown away.				
	EHF21	COS	MANUAL WARE WASHING		9/21/2012		
			Quaternary ammonia wipe down solution found at less than 200 ppm.				
	EHF10	COS	SOUND CONDITION		9/21/2012		
			Several dented cans found on storage rack.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT**TAN PHAT MARKET
5321 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1541	EHF10	COS	SOUND CONDITION		9/20/2012	18	HL1B
			Dented cans found on shelf.				
	EHF09	COS	APPROVED SOURCE/LABELING		9/20/2012		
			Egg rolls prepared and cooked in owner's home kitchen found offered for consumer self-service. Nothing prepared or cooked at home can be offered to public.				
	EHF03	COS	HOT HOLDING		9/20/2012		
			Cooked chicken on display using time only as a control without marking indicating time that is 4 hrs past the point in time which food was removed from temperature control.				
	EHF02	COS	COLD HOLDING		9/20/2012		
			Eggs containing live embryo found at room temperature. Eggs must be kept at 41°F or below.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/20/2012		
			Box of produce stored on floor. B)Dust accumulation found around blowers in walk-in refrigerator.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

TAQUERIA PALETERIA EL MEXICANO**4509 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2069					9/25/2012	0	HL1B
HFM366					9/25/2012	0	HL1B
HFM367					9/25/2012	0	HL1B

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

TAQUERIA PALETERIA EL MEXICANO

HFM368	9/25/2012	0	HL1B
HFM368	9/25/2012	0	HL1B
HFM369	9/25/2012	0	HL1B
HFM370	9/25/2012	0	HL1B

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

TAQUERIA PALETERIA EL MEXICANO

HFM371	9/25/2012	0	HL1B
HFM372	9/25/2012	0	HL1B
HFM373	9/25/2012	0	HL1B

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

**THAI KOON
7030 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2090	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/25/2012	11	HL1B
			a)Bare wood on box for new heater needs to be sealed or painted. b)Table used for rice bags needs to be sealed or painted.				
	EHF25	COS	FOOD CONTACT SURFACES		9/25/2012		
			a)Stove top needed to be cleaned. b)Handles on reachin needed to be cleaned. c)Pans with clean utensils needed to be cleaned.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/25/2012		
			Personal drink on shelf without lid and straw with clean dishes.				
	EHF12	COS	CROSS CONTAMINATION		9/25/2012		
			Bowl with raw egg on shelf with clean dishes.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT**THAI TOWN RESTAURANT****1300 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF841	EHF12	COS	CROSS CONTAMINATION		9/26/2012	12	HL1B
			Same tongs used for multiple types raw meat/fish.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/26/2012		
			Employee drink stored with foods and no lid.				
	EHF09	COS	APPROVED SOURCE/LABELING		9/26/2012		
			Bulk salt stored in container with incorrect label.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/26/2012		
			Fans used in kitchen must remain clean.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT**TOOT N TOTUM #35
4224 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF645					9/25/2012	0	HL1B

**TOOT N TOTUM #54
3601 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF82					9/20/2012	0	HL1B

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT**TOOT N TOTUM #67
4520 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF10	EHF08	COS	GOOD HYGIENIC PRACTICES		9/25/2012	4	HL1B	
			a)Ice in the handsink. The handsink may not be used for anything other than washing hands.					

**TORNADO TATERS, LP
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT6032	EHF02	COS	COLD HOLDING		9/20/2012	5	HL1B FOOD	
			Refrigerator at 48°F. One container Ranch w/eggs. Discarded.					

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT**TORTILLERIA LA RANCHERITA**

207 N LINCOLN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2308	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		9/25/2012	0	H PREOPEN
			Handsink needed in front of store because it is a food prep area.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		9/25/2012		
			Soap & paper towels needed at the handsink located in the back of the store.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/25/2012		
			a)Test strips needed for sanitizer solution. b)Seal all bare wood located in the establishment. c)Post current food establishment permit. d)Post current mfg permit. e)Replace all missing vents.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		9/25/2012		
			Establishment does not have a food manager; a full time supervisory employee must attend the next food manager course.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

**V & N PRODUCE
1809 NE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2156	EHF28	COS	ALL OTHER VIOLATIONS		9/20/2012	0	HL1B
			Covered trash needed in womens restroom.				

VILLA PIZZA 7701 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF419	EHF16	COS	HAND WASH FACILITIES ADEQUATE		9/25/2012	3	HL1B
			A)Hand sink in kitchen has a slow drain, unclog drain.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT**WAFFLE HOUSE #491
1807 S LAKESIDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1299	EHF18	H10DAY	INSECT CONTAMINATION		9/25/2012	3	HFOL	
			a)Corrected. b)Establishment has an excessive amount of flies. A licensed pest control company or applicator must be contacted to help minimize pest in side establishment. Sticky fly paper strips cannot be used inside food establishment.					
	EHF23	IN	SEWAGE/WASTEWATER		9/25/2012			
			Corrected.					

**WALGREENS #13010
2205 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1862					9/20/2012	0	HL1B

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT**WATLEY LEARNING CENTER****1208 NW 13TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD26					9/21/2012	0	HL1B

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

WENDY'S #4102
2000 ROSS-OSAGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF494	EHF25	COS	FOOD CONTACT SURFACES		9/21/2012	7	HL1B
			Spoons found setting on drain grate at soda fountain. This grate is for waste liquids.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/21/2012		
			Floor in kitchen and walk in are not being properly cleaned. Remove all food spills. b)Blower covers, back of blower are dusty. c)Hood above f/f bin has grease build up. d)Condiment containers dirty. e)Seal hole in ceiling above meat cooler.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/21/2012		
			Cell phone and paper ad found setting on clean dish rack. These items are not sanitary.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

**WESTOVER PARK INTERMEDIATE
7200 PINNACLE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF877					9/20/2012	0	HL1B

**WHATABURGER #371
3401 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF954	EHF15	H10DAY	EQUIPMENT ADEQUATE		9/20/2012	3	HL1B

Walkin cooler holding 57°F, potentially hazardous foods out of temp longer than 4 hrs, all discarded. Cooler cannot be used until repairs are made. Documented proof must be shown that everythings been fixed. Keep temp log daily until 9/24/12 every 4 hrs.

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

**WHATABURGER #758
6120 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1038					9/20/2012	0	HL1B

**WHATABURGER #902
3620 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1228	EHF11	COS	PROPER HANDLING RTE		9/25/2012	4	HFOL
			Employee observed making multiple burgers with her bare hands. Burgers were thrown away immediately.				
	EHF18	IN	INSECT CONTAMINATION		9/25/2012		
			Corrected.				

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT**WIGGINS CONCESSION**

3301 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6033					9/20/2012	0	HL1B FOOD

WOLFLIN ELEMENTARY

2026 S HUGHES ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF652	EHF15	IN	EQUIPMENT ADEQUATE		9/24/2012	0	HFOL

a)Another hot hold unit has been added to the kitchen. Corrected.

Food Establishment Public Inspection Report

From 9/20/12 thru 9/26/12

ESTABLISHMENT

**YOUNG SUSHI ROCKS
202 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1985	EHF15	IN	EQUIPMENT ADEQUATE Corrected		9/25/2012	0	HFOL