

**Food Establishment Public Inspection Report****From 9/27/12 thru 10/3/12**

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**ESTABLISHMENT**

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**ALL THE CHILDRENS CAFE****901 S NELSON ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF232	EHF15	COS	EQUIPMENT ADEQUATE		9/27/2012	6	HL1B	
			Refrigerator not at proper temperature. Unit was turned down. Check every 4 hours.					
	EHF25	COS	FOOD CONTACT SURFACES		9/27/2012			
			Slicer stored with food attached. b)Mixer head has batter attached. c)Drawer for utensils found dirty. d)Knife bucket dirty. e)Non sanitized items stored with sanitized items. Store separated.					
	EHF28	COS	ALL OTHER VIOLATIONS		9/27/2012			
			Vent hood filters need to be in place. b)Fly strips cannot be placed over food prep areas.					

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**ESTABLISHMENT**

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**AMARILLO COUNTRY CLUB****4800 BUSHLAND BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF404	EHF21	IN	MANUAL WARE WASHING Sanitizer at proper level.		10/2/2012	0	HFOL

**AMARILLO SCAREGROUNDS****2736 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2154					10/2/2012	0	HL1B

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**ESTABLISHMENT**

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**AS-SAFAA AMA INTERNATIONAL FD**

**2518 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2017	EHF28	COS	ALL OTHER VIOLATIONS		9/27/2012	14	HL1B
			a)Defrost freezer with fish in it. b)Test strips for bleach is needed.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		9/27/2012		
			a)No food manager registered for this location. This must be corrected in 10 days or a \$50 reinspection fee will be charged.				
	EHF20	COS	TOXIC ITEMS		9/27/2012		
			a)Bleach water over 200 ppm in wipedown solution.				
	EHF09	COS	APPROVED SOURCE/LABELING		9/27/2012		
			a)Bulk product out for sale does not have common name written on it. b)Meat for sale must be labeled with safe handling instructions.				
	EHF10	COS	SOUND CONDITION		9/27/2012		
			a)Dented cans for sale on shelf. These must be removed from sale.				

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**ESTABLISHMENT**

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**AUNTIE ANNES  
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2313	EHF23	H10DAY	SEWAGE/WASTEWATER		10/3/2012	3	HL1B	
			Drain line to small sink in prep area leaks into bucket under counter, fix within 10 days.					
	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/3/2012			
			A)Take serve safe to our office and pay \$40 for city of Amarillo food manager card. B)Replace all broken gaskets. C)Replace small white cooler to NSF equipment, cooler has exposed sealant. D)Tighten hand sink faucet.					

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**ESTABLISHMENT**

**BAGEL PLACE  
3301 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF182	EHF28	COS	ALL OTHER VIOLATIONS		9/27/2012	16	HL1B
			A)Clean air vents. B)All food in cooler must be stored at least six inches off the ground. C)Store raw liquids (eggs) below ready to eat foods.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/27/2012		
			A)Drive thru window being left open for long periods of time, window must be closed after each immediate use. B)Back door being left open for ventilation, door must remain closed when not in use.				
	EHF02	COS	COLD HOLDING		9/27/2012		
			A)Ham found holding at 50°F. B)All deli meats are being over stocked in make table causing them to hold at 47°F. All cold products must be held at 41°F or below at all times.				
	EHF07	COS	ADEQUATE HAND WASHING		9/27/2012		
			A)Employees seen not washing their hands before putting on gloves.				
	EHF11	COS	PROPER HANDLING RTE		9/27/2012		
			A)Employee seen cutting meat with bare hands, meat is ready to eat therefore has to be handled with gloves or utensils.				

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**ESTABLISHMENT**

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

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF478	EHF15	IN	EQUIPMENT ADEQUATE Corrected.		10/2/2012	0	HFOL
	EHF28	IN	ALL OTHER VIOLATIONS A)Corrected.		10/2/2012		
	EHF26	IN	POSTING OF ADVISORIES Corrected.		10/2/2012		

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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	IN	ALL OTHER VIOLATIONS		10/1/2012	0	HFOL
			a)Corrected b)Corrected				
	EHF16	IN	HAND WASH FACILITIES ADEQUATE		10/1/2012		
			a)Corrected to drain properly.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		10/1/2012		
			a)Openings in screen are sealed.				

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**ESTABLISHMENT****BLUE SKY****4201 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF976	EHF25	H10DAY	FOOD CONTACT SURFACES		9/27/2012	3	HL1B
			a)Inside ice maker needs to be cleaned and sanitized. b)Bananas cut and stored directly on shelf in refrigerator. Store in a covered dish or pan.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/27/2012		
			a)Top outside(motor area)very dusty. b)Remove fly trap above food prep area. c)Lights above fryer needs to be cleaned. d)Air vents need to be cleaned. e)Keep to go boxes free of splatter.				

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**ESTABLISHMENT**

**BPO ELKS #923  
932 CLYDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF158	EHF25	COS	FOOD CONTACT SURFACES	Knives on rack with food debris on them.	9/27/2012	6	HL1B
	EHF18	H10DAY	INSECT CONTAMINATION	Roaches seen in kitchen at three compartment sink and cabinet under service window.	9/27/2012		

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### ESTABLISHMENT

**BRADYS DAIRY QUEEN #19**

**2601 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF289	EHF20	COS	TOXIC ITEMS		9/27/2012	15	HL1B
			A)Fly spray being used that is not approved for use in a food establsihment. All chemicals have to be approved for use in a food establishment.				
	EHF24	COS	THERMOMETERS		9/27/2012		
			A)Front ice cream cooler needs a thermometer. B)Front ice cream make table needs a thermometer.				
	EHF12	COS	CROSS CONTAMINATION		9/27/2012		
			A)Hamburger buns found being stored on trashcan, store food away from trash.				
	EHF05	COS	RAPID REHEATING		9/27/2012		
			A)Grilled chicken found being cooked in a hot hold unit. Chicken was 75°F, chicken must be rapidly reheated to 165°F before being placed in hot hold unit.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/27/2012		
			A)Clean air vent above cups.				

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**ESTABLISHMENT**

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### ESTABLISHMENT

**BRAUMS ICE CREAM #186**

**1101 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC101	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/28/2012	14	HL1B
			a)Several tiles throughout kitchen are broken or cracked and not an easily cleanable surface, need repair or replace. b)Vent hood filter missing over grill.				
	EHF10	COS	SOUND CONDITION		9/28/2012		
			Distressed produce on shelves.				
	EHF14	H10DAY	WATER SUPPLY		9/28/2012		
			Hot water at three compartment sink will not turn off.				
	EHF25	COS	FOOD CONTACT SURFACES		9/28/2012		
			a)Milk nozzle must be cut no more than 1 inch long. b)Shake blender needed to be cleaned. c)Fan guards in walkin needed to be cleaned.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		9/28/2012		
			Condensate buildup in freezer box in grocery.				

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT****BRAUMS ICE CREAM 180  
801 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF166	EHF20	COS	TOXIC ITEMS		10/2/2012	13	HL1B
			A)Fly spray being used not as the label states, if found being used against labeling instructions a \$50 reinspection fee will be charged. B)Sanitizer bucket found stored on ice cream cooler, store all chemicals away from food.				
	EHF25	COS	FOOD CONTACT SURFACES		10/2/2012		
			A)Clean togo lid tray. B)Can opener blade found dirty. C)Trash found stored in ice cream coolers, discard any extra ice cream cones that are not going to be used. D)Dipper well found not on.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/2/2012		
			A)Hand sink found without any paper towels.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/2/2012		
			A)Hand sink found with food in it. B)Hand sink found with dipper well parts in it, hand sinks are for hand washing only.				

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**ESTABLISHMENT****BRUCE FORD COMMUNITY CENTER****2009 N MARRS ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFD50	EHF25	COS	FOOD CONTACT SURFACES		9/27/2012	3	HL1B
A)Can-opener found dirty. B)Residual food splatter found in microwave. Must be cleaned every 24 hrs.							

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**ESTABLISHMENT**

**BURGER KING #3432**

**1314 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF236	EHF21	COS	MANUAL WARE WASHING		10/3/2012	22	HL1B
			Cleaned utensils found setting in dirty stagnant water in tub.b)Dishes stacked wet.c)Clean dish rack not clean. a,b,c are all repeat violations. Future violations of these items will result in a \$50 reinspection fee.d)food found attached to cleaned dishes				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/3/2012		
			Open employee drink with no lid or straw stored above food. Emp. drinks must have a lid and straw and not be stored where food contamination may occur.				
	EHF15	COS	EQUIPMENT ADEQUATE		10/3/2012		
			Lid to make table is broken and falls onto food bins. Repair as needed. b)Ice machine has an open area in back exposing ice to dust and insects. Seal as needed.				
	EHF13	COS	HACCP PLAN/TIME		10/3/2012		
			Haccp plan not followed. Food product given new time dot with out changing out food.				
	EHF12	COS	CROSS CONTAMINATION		10/3/2012		
			Employee used sanitizing rag and then touched food without changing gloves. Handwash and glove change is required between sanitizing and handling foods.				

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**ESTABLISHMENT**

**BURGER KING #3432**

HF236	EHF10	COS	SOUND CONDITION	10/3/2012	22	HL1B
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Bread product stored open. All foods must be stored sealed or closed to avoid dust and insect contamination.

	EHF28	COS	ALL OTHER VIOLATIONS	10/3/2012		
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Air vent in kitchen dirty. b)Boxes of food stored on floor in walk in. c)Tile missing in back room.

**BUTTONS & BOWS PRESCHOOL**

**3815 S LIPSCOMB ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFD21	EHF28	H60 DAY	ALL OTHER VIOLATIONS		9/28/2012	3	HL1B
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Seal bare wood located on the side of the kitchen countertop.

	EHF21	COS	MANUAL WARE WASHING		9/28/2012		
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Bleach wipe down solution found at less than 100 ppm.

**Food Establishment Public Inspection Report****From 9/27/12 thru 10/3/12****ESTABLISHMENT****CANYON COUNTRY CLUB GRILL****19501 CHAPARRAL RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR31	EHF24	H10DAY	THERMOMETERS		10/2/2012	3	HL1B
			Thermometers needed in chest freezers and freezers by glass front refrigerator-thermometer broken-replace.				
	EHF12	IN	CROSS CONTAMINATION		10/2/2012		
			Discussed proper storage of food with lower cooling temp below food with a higher cooking temp.				
	EHF01	NO	COOLING FOR COOKED FOOD		10/2/2012		
			Discussed proper cooling of food. Large pot of enchilada sauce found in refrigerator without lid.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/2/2012		
			a)Repair 3 comp sink, faucet leaks. b)Clean wall behind fryer-grease. c)Defrost chest freezer. d)Wall board behind 3 comp sink and handsink chipped and peeling. 90 days to replace.				

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### ESTABLISHMENT

#### CANYON INTERMEDIATE SCHOOL

506 8TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC201	EHF23	H10DAY	SEWAGE/WASTEWATER		9/28/2012	3	HFOL	
			Condensate is still leaking in freezer and is dripping into pans of food. This leak needs to be corrected to prevent contamination of food.					

#### CECILS LAST CHANCE

12800 S US HWY 287

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFP2	EHF18	H10DAY	INSECT CONTAMINATION		10/3/2012	7	HL1B	
			Fly control needs to be stepped up.					
	EHF14	H24 HOUR	WATER SUPPLY		10/3/2012			
			Water sample taken 9/24 showed presence of coliform bacteria. Well & system chlorinated waiting on new water sample results.					

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**ESTABLISHMENT**

**CHEZ LA  
701 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2311	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		9/28/2012	0	H PREOPEN
			Paper towel dispenser needed over handsink located in service area.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/28/2012		
			A)English/Spanish handwashing sign needed in womens employee restroom. B)English/Spanish handwashing sign needed in mens employee restroom C)Door sweeps needed on doors leading into food preparation areas.				
HFK118					9/28/2012	0	H PREOPEN

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### ESTABLISHMENT

**CHILL N OUT  
7651 S WHITAKER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM413	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/27/2012	0	H PREOPEN
			All wood must be sealed. Walls, floors and ceiling cleaned and power to water pressure pump via plug will change to breaker.				
	EHF14	IN	WATER SUPPLY		9/27/2012		
			Water supply to be obtained at City of Amarillo Public Water Supply, will verify ice to be obtained at Ama Ice Co.				
	EHF23	IN	SEWAGE/WASTEWATER		9/27/2012		
			Wastewater to be disposed of at sanitary sewer. Will verify.				
HFRM413	EHF23	IN	SEWAGE/WASTEWATER		9/28/2012	0	HL1B FOOD
			Waste water to be disposed of at sanitary sewer. Green hose for waste water.				
	EHF14	IN	WATER SUPPLY		9/28/2012		
			Water supply to be obtained at City of Amarillo Public Water Supply white food grade hose.				

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**ESTABLISHMENT**

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**CHILL N OUT**

HFRM413	EHF28	H90 DAY	ALL OTHER VIOLATIONS	9/28/2012	0	HL1B FOOD
All wood must be sealed.						

**CHILL OUT**

**7701 W INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2314	EHF28	COS	ALL OTHER VIOLATIONS		10/3/2012	3	HL1B
A)Remove cardboard sidings from coffee grinder, not smooth and easily cleanable. B)Do not towel dry, air dry all dishes.							
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		10/3/2012		
A)City of Amarillo Food manager must be obtained within 45 days of opening. Food managers class is offered every second Wednesday of every month at 821 S Johnson. Cost is \$40.							

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**ESTABLISHMENT****COUNTRY CLUB NURSING & REHAB****9 MEDICAL DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF200	EHF25	COS	FOOD CONTACT SURFACES		10/2/2012	3	HL1B	
			a)Juice gun nozzle found dirty. b)Tea nozzles found dirty; nozzles must be broken apart and cleaned daily using the wash, rinse, sanitize and air dry process.					

**Food Establishment Public Inspection Report**

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**ESTABLISHMENT**

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**CREATIVE CARES EARLY CHILDHOOD****1400 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD5	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/2/2012	11	HL1B
			Dishwashing machine found not properly santizing; machine must be repaired or replaced. Santizing must be done in the 3 comp sink until machine is replaced.				
	EHF07	COS	ADEQUATE HAND WASHING		10/2/2012		
			Employee was observed not washing their hands before putting on gloves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/2/2012		
			Ice found dumped in handwashing sink; handwashing sinks are for handwashing only.				

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### ESTABLISHMENT

**DENNYS RESTAURANT  
2116 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF213	EHF08	COS	GOOD HYGIENIC PRACTICES		10/3/2012	15	HL1B
			a)Drinks with no lid found in kitchen.				
	EHF03	COS	HOT HOLDING		10/3/2012		
			a)Sausage links in hot hold found at 123°F. Must be 135°F or above.				
	EHF25	COS	FOOD CONTACT SURFACES		10/3/2012		
			a)Bread knife with chipped metal on the end found in use in kitchen.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		10/3/2012		
			a)Wastewater leak in small refrigerator.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/3/2012		
			a)All scoops must have a handle. 2 corrections from last inspection.				

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**ESTABLISHMENT**

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**DIANAS TAMALES BURRITOS & MORE****701 W AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF269	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/2/2012	0	HFOL
			B)Lightshields needed. C) corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		10/2/2012		
			A & C Corrected.				

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**ESTABLISHMENT**

**DOLLAR GENERAL #3488**

**307 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF810	EHF25	IN	FOOD CONTACT SURFACES		10/2/2012	3	HFOL
			B)Racks cleaned.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/2/2012		
			Ice accumulation in freezer causing temperature to be slightly above normal. Must be corrected or \$50.00 re-inspection fee could be applied.				
	EHF28	IN	ALL OTHER VIOLATIONS		10/2/2012		
			Area under pet food cleaned.				

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**ESTABLISHMENT****DOLLAR GENERAL STORE #3272****1518 SE 10TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2216	EHF28	COS	ALL OTHER VIOLATIONS		10/2/2012	3	HL1B
			Cover for waste can in womens restroom needed.				
	EHF24	COS	THERMOMETERS		10/2/2012		
			One thermometer in cooler is not functional. Replace.				

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**ESTABLISHMENT****DOLLAR TREE #05085  
3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2290	EHF10	COS	SOUND CONDITION		10/2/2012	4	HL1B
			a)Several dented cans found on shelves in grocery area. b)Opened container of juice that was available for consumer purchase found on grocery shelf.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/2/2012		
			a)Post current food establishment permit. b)Lightshields needed over lights in areas where food and single use items are being stored. c)Post last inspection.cos				

**DONUT STOP INC  
515 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF191	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		10/2/2012	3	HL1B
			A) Food manager card must be obtained by 10-10 or a \$50 reinspection fee will be charged.				

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### ESTABLISHMENT

**DVINE WINE OF AMARILLO  
2600 WOLFLIN VILLAGE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2307	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/27/2012	3	HL1B
			a.) No paper towels at handsink behind bar.				

**EL BRACERO  
2116 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1183	EHF28	IN	ALL OTHER VIOLATIONS		9/27/2012	0	HFOL
			A)B)C) Corrected.				

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**ESTABLISHMENT**

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**EL TROPICO  
1111 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF539	EHF25	COS	FOOD CONTACT SURFACES		10/3/2012	9	HL1B
			A)Ice machine found dirty. B)Drink lids found stored in dirty bin.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		10/3/2012		
			Ice machine is leaking water onto floor; ice machine must be repaired or replaced.				
	EHF24	COS	THERMOMETERS		10/3/2012		
			A)Thermometer needed in reach-in cooler located in kitchen. B)Thermometer needed in fruit reach-in cooler located in front of store.				

## Food Establishment Public Inspection Report

From 9/27/12 thru 10/3/12

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### ESTABLISHMENT

**FAMILY DOLLAR STORE #2387**

**831 MARTIN RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF765	EHF24	IN	THERMOMETERS		10/3/2012	0	HFOL	
			a)Thermometer in refrigerator. b)Thermometer in freezer.					

**FELDMANS WRONG WAY DINER**

**2100 N 2ND AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFCK52	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/29/2012	7	HL1B	
			Screens must stay closed unless serving.					
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/29/2012			
			Employees eating in booth.					

## Food Establishment Public Inspection Report

From 9/27/12 thru 10/3/12

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### ESTABLISHMENT

**FIESTA FOODS  
1012 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF561	EHF28	COS	ALL OTHER VIOLATIONS		10/2/2012	0	HL1B	
			Egg display front needs to be cleaned. b)Ice cream freezer needs to be defrosted. c)Ensure employee foods are not where they may contaminate store foods.					

**FIRE SLICE PIZZERIA  
7306 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1823	EHF28	COS	ALL OTHER VIOLATIONS		9/27/2012	0	HL1B	
			A)Clean gasket on walk in cooler. B)Clean blower cover on walk in cooler.					

### Food Establishment Public Inspection Report

From 9/27/12 thru 10/3/12

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**ESTABLISHMENT**

**FRIENDSHIP RANCH**

1108 24TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC136	EHF14	H10DAY	WATER SUPPLY		9/28/2012	4	HL1B	
			Spray wand at sink needs to be above flood rim on sink.					

**GOLDEN LOTUS RESTAURANT**

2417 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2037	EHF25	IN	FOOD CONTACT SURFACES		9/28/2012	0	HFOL	
			Condiment containers very clean. Corrected.					

### Food Establishment Public Inspection Report

From 9/27/12 thru 10/3/12

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**ESTABLISHMENT**

**GRAND DISCOUNT  
1619 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1071	EHF21	IN	MANUAL WARE WASHING		9/28/2012	0	HFOL
			Test strips available. Corrected.				

**HIGH PLAINS BINGO  
3701 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF523	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/27/2012	6	HL1B
			Back door was propped open for ventilation, an opening used for ventilation must be screened.				
	EHF25	COS	FOOD CONTACT SURFACES		9/27/2012		
			Can opener needed to be cleaned.				

**Food Establishment Public Inspection Report****From 9/27/12 thru 10/3/12**

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**ESTABLISHMENT**

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**HIGH PLAINS FOOD BANK/KIDS CAF****1401 J AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFK94	EHF25	COS	FOOD CONTACT SURFACES		9/27/2012	6	HL1B
			Ice scoop held in self replenishing ice machine without holder. Handle to scoop touching ice.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/27/2012		
			Fan needs to be cleaned.				
	EHF24	COS	THERMOMETERS		9/27/2012		
			Thermometer not in correct location. Keep in food area. Not by motor.				

**Food Establishment Public Inspection Report**

From 9/27/12 thru 10/3/12

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**ESTABLISHMENT****HUDSON HOUSE CANYON, INC**

20 SPUR 48

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC221					9/28/2012	0	HL1B

**HUMPHREYS HIGHLAND ELEMENTARY**

3810 SE 13TH AVE

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF665					10/2/2012	0	HFOL

## Food Establishment Public Inspection Report

From 9/27/12 thru 10/3/12

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### ESTABLISHMENT

**INDIAN OVEN LLC  
11000 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1958	EHF28	H10DAY	ALL OTHER VIOLATIONS		10/3/2012	13	HL1B
			a)Door sweep needed on exit door in back of restaurant. b)Post current food establishment permit.				
	EHF25	COS	FOOD CONTACT SURFACES		10/3/2012		
			a)Clean utensils found stored in dirty bin. b)Microwave found dirty; microwave should be cleaned every 4 hrs if it is under continuous use. c)Can opener found dirty. d)Ice scoop found stored on dirty surface.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/3/2012		
			Dishwashing machine found not properly sanitizing dishes; machine needs to be repaired or replaced. Sanitize dishes in the three comp sink until it is fixed.				
	EHF21	COS	MANUAL WARE WASHING		10/3/2012		
			a)Quaternary ammonia wipe down solution tested at less than 200ppm. b)Employees observed washing spoons with water only;spoons must be washed, rinsed, sanitized and air dried.				
	EHF13	COS	HACCP PLAN/TIME		10/3/2012		
			Potentially hazardous food items were found in reach in cooler without datemarks. Employee knew dates of preparation and all food items were date marked by the end of the inspection.				

**Food Establishment Public Inspection Report**

From 9/27/12 thru 10/3/12

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**ESTABLISHMENT**

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**INFINITY ICE & WATER  
3503 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2143					9/28/2012	0	HL1B

**JAM! THATS GOOD  
3325 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2099					9/28/2012	0	HL1B

**Food Establishment Public Inspection Report**

From 9/27/12 thru 10/3/12

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**ESTABLISHMENT****JAN WERNER ADULT DAY CARE****3108 S FILLMORE ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1822					10/2/2012	0	HFOL

## Food Establishment Public Inspection Report

From 9/27/12 thru 10/3/12

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**ESTABLISHMENT**

**JUDYS PLACE  
2700 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF836	EHF28	COS	ALL OTHER VIOLATIONS		9/27/2012	14	HL1B
			Gasket to freezer dirty. Check and clean all gaskets daily. b)Dining room ceiling fans dirty. c)Excessive flies in restaurant.				
	EHF10	COS	SOUND CONDITION		9/27/2012		
			Dented can on shelf in storage room.				
	EHF07	COS	ADEQUATE HAND WASHING		9/27/2012		
			Employee observed not washing hands properly. Hands must be washed for 20 seconds in warm water.				
	EHF24	COS	THERMOMETERS		9/27/2012		
			No thermometer found in refrigerator. All cold hold units must have a thermometer.				
	EHF25	COS	FOOD CONTACT SURFACES		9/27/2012		
			Tea and soda nozzles not cleaned daily. Nozzles found with heavy buildup of mold. Ensure nozzle are cleaned daily.				

**Food Establishment Public Inspection Report**

From 9/27/12 thru 10/3/12

**ESTABLISHMENT****KALEIDOSCOOPS  
6010 SW 34TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF1274	EHF08	COS	GOOD HYGIENIC PRACTICES		10/2/2012	4	HL1B	
			A)Dust pan found in hand sink. Hand sinks are for hand washing only.					
	EHF28	COS	ALL OTHER VIOLATIONS		10/2/2012			
			A)Clean food crumbs in cabinet with trash can. B)Clean single service utensil cans. C)Light shields needed in area with sprinkles and single service utensils.					

**KFC****316 E AMARILLO BLVD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF993	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		9/28/2012	4	HFOL	
			Proprietor has opted to replace entire door. Door has been ordered and will be installed as soon as possible. If construction takes place during operation, a protective barrier must be placed between outside elements and area containing food items.					

**Food Establishment Public Inspection Report**

**From 9/27/12 thru 10/3/12**

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**ESTABLISHMENT**

**LAKEVIEW ELEMENTARY SCHOOL**

**6407 LAIR RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFR48					10/2/2012	0	HL1B

## Food Establishment Public Inspection Report

From 9/27/12 thru 10/3/12

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### ESTABLISHMENT

**LITTLE CAESARS  
1401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF263	EHF25	H10DAY	FOOD CONTACT SURFACES		10/3/2012	11	HL1B
			Can opener is no longer easily cleanable and must be replaced				
	EHF28	IN	ALL OTHER VIOLATIONS		10/3/2012		
			1 correction from last inspection				
	EHF07	COS	ADEQUATE HAND WASHING		10/3/2012		
			Employee observed using cell phone and not washing hands afterwards while doing food preparation.				
	EHF10	COS	SOUND CONDITION		10/3/2012		
			Several dented cans found on dry storage rack				

## Food Establishment Public Inspection Report

From 9/27/12 thru 10/3/12

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### ESTABLISHMENT

**LUPITAS GRILL  
3221 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2218	EHF15	H10DAY	EQUIPMENT ADEQUATE		10/1/2012	13	HL1B
			a)Walk in cooler has a large amount of ice buildup on the fan and the cooler is not maintaining proper temperature. Repair to hold at 41°F.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/1/2012		
			a)Rags may not be rinsed out in the handsink. Handsinks may only be used for washing hands. Everything else must be done in the 3 compartment sink.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		10/1/2012		
			a)No soap at handsink in waitstation.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		10/1/2012		
			a)Wastewater is leaking from fan in the walk in. Repair to not leak water. b)Handsinks are not draining properly. Snake the drains so handsinks will drain water.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/1/2012		
			a)Produce must be stored at least 6" off the ground in walk in. b)Repair hole in the wall next to walk in.				

**Food Establishment Public Inspection Report**

From 9/27/12 thru 10/3/12

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**ESTABLISHMENT**

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**MARYBEL RESTAURANT****1015 S ARTHUR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF998	EHF28	COS	ALL OTHER VIOLATIONS		10/3/2012	6	HL1B
			Handles to make tables have food attached. Clean and sanitize daily.				
	EHF25	COS	FOOD CONTACT SURFACES		10/3/2012		
			Food particles in utensil bins. Clean and sanitize bins and utensils.				
	EHF20	COS	TOXIC ITEMS		10/3/2012		
			Unapproved insecticide used in food prep areas. All insecticide must be approved for use in a food establishment.				

**Food Establishment Public Inspection Report**

**From 9/27/12 thru 10/3/12**

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**ESTABLISHMENT**

**MCDONALDS  
3320 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF792	EHF28	IN	ALL OTHER VIOLATIONS A) corrected		9/27/2012	0	HL1B

## Food Establishment Public Inspection Report

From 9/27/12 thru 10/3/12

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**ESTABLISHMENT**

**MEXICO LINDO  
4515 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1853	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/3/2012	17	HL1B
			a)Repair lights in refrigerator. b)Repair lights in dish room.				
	EHF20	COS	TOXIC ITEMS		10/3/2012		
			a)Bleach sanitizer in kitchen over 200 ppm.				
	EHF05	COS	RAPID REHEATING		10/3/2012		
			a)Cold ground beef put directly on steam table to warm. This product must be reheated over a stove because a hot hold table will not reheat the product fast enough.				
	EHF02	COS	COLD HOLDING		10/3/2012		
			a)Meat in refrigerator at 56°F.				
	EHF11	COS	PROPER HANDLING RTE		10/3/2012		
			a)Handle of scoop down in salt. Keep handle up and out of ready to eat food.				

**Food Establishment Public Inspection Report**

From 9/27/12 thru 10/3/12

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**ESTABLISHMENT**

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**MR BURRITO  
1901 MEDI PARK DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2306					10/2/2012	0	HL1B

**MRS BAIRDS BAKERY OUTLET  
4165 SW 34TH AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1522					9/27/2012	0	HL1B

## Food Establishment Public Inspection Report

From 9/27/12 thru 10/3/12

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### ESTABLISHMENT

**MURPHY EXPRESS #8685**

**2109 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2254	EHF28	IN	ALL OTHER VIOLATIONS		9/27/2012	4	HL1B
			Corrected from last inspection.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/27/2012		
			a)Wet rag in handsink. Handsink may only be used for washing hands.				

**MVP TEJANO WILD WEST**

**1200 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1749	EHF21	COS	MANUAL WARE WASHING		10/3/2012	3	HL1B
			Dishes in sink in dirty water over weekend. Dishes should be washed rinsed and sanitized and allowed to air dry. Do not leave dishes in dirty water because bacteria will continue to grow. b)No test strips for sanitizer.				

## Food Establishment Public Inspection Report

From 9/27/12 thru 10/3/12

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### ESTABLISHMENT

**OASIS GRILLE  
2715 ARNOT RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP44	EHF14	IN	WATER SUPPLY		9/28/2012	0	HL1B
			Public Water supply 1880057.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/28/2012		
			Ice bag dispensing area, scoop, etc must be cleaned daily.				

### **PARK PLACE TOWERS 1300 S HARRISON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF387	EHF28	COS	ALL OTHER VIOLATIONS		9/27/2012	0	HL1B
			Can opener blade needs to be replaced. If metal shavings appear the can lid is shredding and not slicing. Metal fragments may end up in foods. b)Blower covers need to be cleaned. c)Hang mops to dry.				

## Food Establishment Public Inspection Report

From 9/27/12 thru 10/3/12

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**ESTABLISHMENT**

**PIZZA HUT  
1820 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF360	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/27/2012	7	HL1B
			A)Clean pizza oven vent hood. B)Post current food manager card.				
	EHF07	COS	ADEQUATE HAND WASHING		9/27/2012		
			Employee observed washing their hands for less than 20 seconds.				
	EHF25	COS	FOOD CONTACT SURFACES		9/27/2012		
			A)Tea nozzles found dirty. B)Dish racks need to be cleaned. C)Dishwasher doors need to be cleaned. D)Dirty plates found on clean dish rack.				

## Food Establishment Public Inspection Report

From 9/27/12 thru 10/3/12

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**ESTABLISHMENT**

**POPEYES CHICKEN & BISCUITS**

**2201 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF47	EHF25	COS	FOOD CONTACT SURFACES		10/1/2012	7	HL1B
			a)Clean rusty area in ice machine. b)Knife with broken tip being used in kitchen. This was thrown away. c)Pan with buildup on it with clean dishes. This pan was thrown away.				
	EHF14	H10DAY	WATER SUPPLY		10/1/2012		
			a)Air gap needed on drain line running from the ice holder.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/1/2012		
			a)A hair restraint, cap, or hair net must be worn during food preparation.				

**Food Establishment Public Inspection Report**

From 9/27/12 thru 10/3/12

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**ESTABLISHMENT****QUAIL CREEK SURGICAL HOSPITAL  
6819 PLUM CREEK DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF206					9/27/2012	0	HL1B

**REAP ICE & WATER  
400 E HASTINGS AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF2237					9/28/2012	0	HL1B

**Food Establishment Public Inspection Report**

From 9/27/12 thru 10/3/12

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**ESTABLISHMENT**

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**ROBINSONS FAMILY FEED INC****7451 S LAKESIDE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR71					10/3/2012	0	HL1B

**SNOW-ASIS**  
**3019 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM411	EHF28	H45 DAY	ALL OTHER VIOLATIONS	Need to take food manager class.	9/27/2012	0	HL1B

**Food Establishment Public Inspection Report**

**From 9/27/12 thru 10/3/12**

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**ESTABLISHMENT**

**SONIC #12  
4151 HILLSIDE RD**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1004	EHF23	H10DAY	SEWAGE/WASTEWATER Leak in ceiling by walkin.		10/3/2012	3	HFOL

## Food Establishment Public Inspection Report

From 9/27/12 thru 10/3/12

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**ESTABLISHMENT**

**SONIC DRIVE IN  
1910 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF540	EHF25	COS	FOOD CONTACT SURFACES		9/27/2012	14	HL1B
			A)Can opener found dirty. B)Ice machine found dirty. C)Ice pick found stored on dirty surface. D)Clean utensils found in dirty bin.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		9/27/2012		
			Water is leaking from the ceiling and onto the floor in the back of the establishment; leak must be repaired.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/27/2012		
			No paper towels were available at the handsink located in back of restaurant.				
	EHF02	COS	COLD HOLDING		9/27/2012		
			Sliced tomatoes in make table cooler were found at 46°F; tomatoes were thrown away.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/27/2012		
			Establishment needs a new food manager; supervisory employee must attend next food anager class.				

## Food Establishment Public Inspection Report

From 9/27/12 thru 10/3/12

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**ESTABLISHMENT**

**SONIC DRIVE IN  
2707 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF52	EHF28	COS	ALL OTHER VIOLATIONS		10/3/2012	12	HL1B
			a)Wipe down drip on vent hood under fryer and grill. b)Cover needed for trash can in ladies restroom.				
	EHF02	COS	COLD HOLDING		10/3/2012		
			a)Sliced Tomatoes in cold hold unit at 54°F. Must be 41°F or below. b)Egg product on top of venthood at 70°F. Must be 41°F or below. This was thrown away.				
	EHF13	COS	HACCP PLAN/TIME		10/3/2012		
			a)Sliced tomatoes marked to throw away on 10/2/12 were in the refrigerator on 10/3/12.				
	EHF20	H10DAY	TOXIC ITEMS		10/3/2012		
			a)Sanitizer dispenser is dispensing over 400 ppm quat sanitizer. Must be repaired to dispense 200 ppm.				

**Food Establishment Public Inspection Report**

From 9/27/12 thru 10/3/12

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1629	EHF15	H10DAY	EQUIPMENT ADEQUATE		9/28/2012	8	HL1B	
			Quaternary ammonia dispenser located at the three compartment sink is dispensing sanitizer at over 400 ppm; dispenser must be repaired or replaced.					
	EHF02	COS	COLD HOLDING		9/28/2012			
			Jug of milk on counter found at 58 degrees; milk was thrown away.					

**STARS DRIVE IN  
2216 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF816					10/3/2012	0	HL1B

## Food Establishment Public Inspection Report

From 9/27/12 thru 10/3/12

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**ESTABLISHMENT**

**SUBWAY  
6000 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1616	EHF27	H90 DAY	ESTABLISHMENT PERMIT		10/3/2012	10	HFOL
			If you can not find permit you will need to get replacement or renew permit to have current permit to post.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		10/3/2012		
			Personal drink without lid and straw on prep table.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		10/3/2012		
			Hand washing sink in back kitchen area had chemical and towels in it. This sink is for handwashing only and must be available at all times. This is a violation that has occurred several times. The next time you will be charged a \$50 fee				
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		10/3/2012		
			Soap dispenser installed.				
	EHF23	IN	SEWAGE/WASTEWATER		10/3/2012		
			Drain repaired on handwashing sink.				

**Food Establishment Public Inspection Report**

From 9/27/12 thru 10/3/12

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**ESTABLISHMENT**

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**SUBWAY #22070  
1915 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1481	EHF23	H10DAY	SEWAGE/WASTEWATER		9/28/2012	3	HINVEST
			Roof is leaking water onto floor; roof must be repaired or replaced. Do not store any food or single use items in the area where water is leaking from roof.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/28/2012		
			Employee with long hair observed not wearing a hair restraint, employees involved in food preparation must wear a hair restraint.				

**Food Establishment Public Inspection Report**

From 9/27/12 thru 10/3/12

**ESTABLISHMENT****SUBWAY #6176-208  
2004 S COULTER ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF1198	EHF28	COS	ALL OTHER VIOLATIONS		10/2/2012	3	HL1B	
			A)Store all food at least six inches off the ground. B)Clean air vent by 3 compartment sink.					
	EHF20	COS	TOXIC ITEMS		10/2/2012			
			A)Chemicals found stored on a rack with napkins, keep chemicals away form any food contact surface.					

**SUBWAY #7429-212  
3300 E INTERSTATE 40**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF1200	EHF28	COS	ALL OTHER VIOLATIONS		9/27/2012	0	HL1B	
			A)Do not store single use items underneath drain lines. B)Remove carboard from walk-in cooler.					

**Food Establishment Public Inspection Report****From 9/27/12 thru 10/3/12****ESTABLISHMENT****SUBWAY #7854-213  
1401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1201	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/3/2012	0	HL1B
Replace broken ceiling tile located over 3 compartment sink. 1 correction from last inspection.							

**SUNDOWN LANE ELEMENTARY  
4715 SUNDOWN LN**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR246	EHF28	H90 DAY	ALL OTHER VIOLATIONS		10/2/2012	0	HL1B
a)Exterior of ice machine rusting, visable rust spots and stains.Clean and paint or replace. b)Freezer and refrigerator walk in shelving rusting,food contact surface,clean and paint or replace. c)New warmer door does not seal properly - correct.							

**Food Establishment Public Inspection Report**

**From 9/27/12 thru 10/3/12**

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**ESTABLISHMENT**

**TACO BELL  
2010 ROSS-OSAGE DR**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1230					10/3/2012	0	HL1B

## Food Establishment Public Inspection Report

From 9/27/12 thru 10/3/12

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**ESTABLISHMENT**

**TACOS GARCIA  
1100 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF185	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/27/2012	25	HL1B
			a)Ceiling fan in bar dirty. b)Blower covers and blowers in all coolers need to be cleaned. c)Vent hoods have excess grease droplets. d)Dishes stacked wet, must air dry before stacking. e)Floor fan and mini fan above wait station need to be cleaned.				
	EHF21	COS	MANUAL WARE WASHING		9/27/2012		
			a)Nozzles to food equipment not being disassembled when cleaning. b)Salsa equipment stored not clean.				
	EHF24	COS	THERMOMETERS		9/27/2012		
			No thermometer in two cold hold units.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		9/27/2012		
			a)Ice machine inside needs to be cleaned and sanitized. b)Magnetic knife holder dirty and has dirty knife on it. c)Door handle to cooks cooler has food build up. d)tray below cutting boards dirty. e)bar refrigerators dirty.				
	EHF12	COS	CROSS CONTAMINATION		9/27/2012		
			a)Waste water from cooler unit found dripping onto vegetables stored below. b)Mint plant cuttings found touching keg in cooler.				

**Food Establishment Public Inspection Report****From 9/27/12 thru 10/3/12**

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**ESTABLISHMENT****TACOS GARCIA**

HF185	EHF02	COS	COLD HOLDING	9/27/2012	25	HL1B
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Bar refrigerator found at 57°F. Unit must hold at 41°F or below. All potentially hazardous foods discarded.

	EHF07	COS	ADEQUATE HAND WASHING	9/27/2012		
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Cook observed changing gloves with out washing hands.

## Food Establishment Public Inspection Report

From 9/27/12 thru 10/3/12

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### ESTABLISHMENT

**TAQUERIA RIVERA  
2602 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1143	EHF19	COS	RODENTS/ANIMALS/OPENINGS		10/2/2012	9	HL1B
			Back door has hole to outside. Seal as needed.				
	EHF20	COS	TOXIC ITEMS		10/2/2012		
			Chemical cleaner stored next to foods. Never store chemicals and foods together.				
	EHF25	COS	FOOD CONTACT SURFACES		10/2/2012		
			Food crumbs in utensil tubs. b)Food found attached to cleaned blender jar. c)Personal keys found on tray used to store clean drink glasses. d)Shelf bottom above cook top has splatter.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/2/2012		
			Back door dirty. b)Light tube covers needed in dishwash area. c)Thermometer must be in the warmest part of the refrigerator. d)Clean air vent in dining room.				

## Food Establishment Public Inspection Report

From 9/27/12 thru 10/3/12

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**ESTABLISHMENT**

**THAI DIAMOND  
1653 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1999	EHF28	COS	ALL OTHER VIOLATIONS		10/3/2012	3	HL1B
			Box of mushrooms stored on floor. B)Vent hood filters not in place.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		10/3/2012		
			Mold growth found on tea nozzles. B)Condiment containers found sticky to touch. C)Residual food splatter found on rice cooker. To be corrected within 10 days.				

**Food Establishment Public Inspection Report****From 9/27/12 thru 10/3/12****ESTABLISHMENT****THAI PEPPER  
311 E HASTINGS AVE**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HF1946	EHF25	H10DAY	FOOD CONTACT SURFACES		10/3/2012	11	HL1B
			Damaged floor tiles in kitchen exposing unsealed particle board. Must be replaced within 10 days.				
	EHF13	COS	HACCP PLAN/TIME		10/3/2012		
			Potentially-hazardous food in refrigerator improperly date-marked to be discarded after 14 days. Must be date-marked to be discarded after only 7 days.				
	EHF14	H10DAY	WATER SUPPLY		10/3/2012		
			Backflow prevention device needed at mop sink.				
	EHF28	COS	ALL OTHER VIOLATIONS		10/3/2012		
			Improper thawing method observed. B)Light shields in place. Corrected from previous.				

**Food Establishment Public Inspection Report**

From 9/27/12 thru 10/3/12

**ESTABLISHMENT****TODAY DISCOUNT II**

1021 MARTIN RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1754	EHF28	COS	ALL OTHER VIOLATIONS		9/28/2012	6	HL1B
			Personal food stored on same rack and above pre-packaged food in walk-in. B)Box of single-use items stored on floor. C)Covered trash needed in women's restroom.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/28/2012		
			No paper towels at hand sink. B)No paper towels in employee restroom.				
	EHF25	COS	FOOD CONTACT SURFACES		9/28/2012		
			Soda nozzles dirty. B)Ice scoop stored on dirty surface.				

**Food Establishment Public Inspection Report**

From 9/27/12 thru 10/3/12

**ESTABLISHMENT****TOOMS RESTAURANT  
3416 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2057	EHF25	COS	FOOD CONTACT SURFACES		9/27/2012	3	HL1B
			Residual food splatter found in microwave. B)Condiment container on table sticky to touch. Must clean when empty. C)Utensils stored in water at room temp. Must keep in hot water at 135 degrees or above.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/27/2012		
			Improper thawing process observed. Must be thawed under running water.				

**TRADEWIND ELEMENTARY  
4300 S WILLIAMS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1533					10/2/2012	0	HFOL

**Food Establishment Public Inspection Report**

From 9/27/12 thru 10/3/12

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**ESTABLISHMENT**

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**USSERY-ROAN TX STATE VETERAN H****1020 TASCOSA RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1507	EHF28	IN	ALL OTHER VIOLATIONS		9/27/2012	0	HL1B
			1 correction from previous inspection.				

**VICKIE'S GRILL****4517 STATE HIGHWAY 136**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP1	EHF14	IN	WATER SUPPLY		10/3/2012	0	HL1B
			Public Water Supply.				

**Food Establishment Public Inspection Report**

From 9/27/12 thru 10/3/12

**ESTABLISHMENT****WENDYS #4103****407 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC213	EHF25	COS	FOOD CONTACT SURFACES		9/28/2012	6	HL1B
				a)Slicer needed to be cleaned. b)Can opener needed to be cleaned. c)Small reachin at front counter needed to be cleaned.			
	EHF23	H10DAY	SEWAGE/WASTEWATER		9/28/2012		
				a)Condensate in reachin next to drive up window draining into unit. b)Frost buildup in walkin dripping onto boxes			

**WESTGATE ENTERPRISE #2****2608 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF894	EHF20	COS	TOXIC ITEMS		9/27/2012	3	HL1B
				Spray bottle labeled as "Pine-sol" had window cleaner in it. Label all chemicals properly.			

**Food Establishment Public Inspection Report**

From 9/27/12 thru 10/3/12

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF79	EHF07	COS	ADEQUATE HAND WASHING		10/3/2012	9	HL1B
			a)Food employee went from raw food to cooked food without washing hands between glove use. Hands must be washed in between glove use when hands may become contaminated. This is a repeat violation and a \$50 reinpsection fee may be charged upon repeat.				
	EHF03	COS	HOT HOLDING		10/3/2012		
			a)Gravy in a hot hold unit was at 127°F. This is a repeat violation and a \$50 reinspection fee will be charged if found again.				

**WHATABURGER #371****3401 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF954	EHF15	IN	EQUIPMENT ADEQUATE		10/2/2012	0	HFOL
			Corrected. See Repair order, entire unit was replaced				

**Food Establishment Public Inspection Report**

**From 9/27/12 thru 10/3/12**

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**ESTABLISHMENT**

**WHATABURGER #427**

**734 N PIERCE ST**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>	
HF285	EHF28	COS	ALL OTHER VIOLATIONS		9/27/2012	0	HL1B	
			Bags of onion rings stored on floor in freezer.					

## Food Establishment Public Inspection Report

From 9/27/12 thru 10/3/12

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**ESTABLISHMENT**

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**WIENERSCHNITZEL #303**

**600 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2167	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/27/2012	16	HL1B
			A)Clean fan located microwave. B)Clean dust from ceiling. C)Weather stripping and seal on the exit door located across from register is torn and needs to be replaced.				
	EHF13	COS	HACCP PLAN/TIME		9/27/2012		
			A)Cooked bacon located in make table cooler was found without a date mark. Bacon was thrown away. B)An open package of bacon in the walk in cooler was found without a date mark. Bacon was thrown away.				
	EHF07	COS	ADEQUATE HAND WASHING		9/27/2012		
			Employee observed not washing hands before putting on gloves.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/27/2012		
			Linen towel and ice found in handsink; handsinks are for handwashing only.				
	EHF10	COS	SOUND CONDITION		9/27/2012		
			Two severely dented cans found on dry storage rack.				

**Food Establishment Public Inspection Report**

**From 9/27/12 thru 10/3/12**

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**ESTABLISHMENT**

**WTAMU KIMBROUGH CONCESSIONS**

**19501 US HIGHWAY 87**

<b>Permit #</b>	<b>Violation Code</b>	<b>Status Code</b>	<b>Description</b>	<b>Comments</b>	<b>Inspection Date</b>	<b>Demerits</b>	<b>Inspection Type</b>
HFC315					9/29/2012	0	HL1B