

Food Establishment Public Inspection Report
From 9/6/12 thru 9/12/12

ESTABLISHMENT

AMARILLO HIGH SCHOOL
4225 DANBURY DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF647	EHF21	IN	MANUAL WARE WASHING A) Corrected		9/12/2012	0	HFOL

APPLEBEES
5630 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1109	EHF21	IN	MANUAL WARE WASHING a)Chlorine sanitizer was added to the warewashing machine and is sanitizing properly.		9/11/2012	0	HFOL

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

ARBYS #1908
401 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1446	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/11/2012	7	HFOL
			A)Drive thru window being left open at all times during service. Window must be closed after each immediate use.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/11/2012		
			A)Hand sink is being used to wash food prep and clean rags. Hand sinks are for hand washing only.				
	EHF15	IN	EQUIPMENT ADEQUATE		9/11/2012		
			A)Corrected.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/11/2012		
			A)All employees working with food must wear hair restraints.				

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT**ASCENSION ACADEMY
9301 ASCENSION PKWY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2148					9/11/2012	0	HL1B

**AUSTIN MIDDLE SCHOOL
1808 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF667	EHF15	IN	EQUIPMENT ADEQUATE		9/11/2012	0	HFOL	
			a)Digital thermometer on unit is measuring at 39F.					

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

BISHOP DEFALCO RETREAT CTR

2100 N SPRING ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF922	EHF25	COS	FOOD CONTACT SURFACES Tea nozzle found dirty.		9/12/2012	3	HL1B

BIVINS ELEMENTARY

1500 S FANNIN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF650					9/6/2012	0	HL1B

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT**BRACEROS BAR AND GRILL****2822 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2152	EHF28	H30 DAY	ALL OTHER VIOLATIONS		9/12/2012	0	HFOL	
			Seal or replace table in kitchen. b)Trash around dumpster must be put in dumpster. Failure to put trash around dumpster in the dumpster may lead to a \$50 reinspetion fee.					

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT**BRISTOLS BAR
1911 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2283	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/11/2012	3	HFOL
			a)Repair broken tiles in walk in cooler. b)Repair dishwashing room wall so there is no exposed insulation. c)Covered trash needed in womens restroom.				
	EHF15	IN	EQUIPMENT ADEQUATE		9/11/2012		
			corrected				
	EHF21	H10DAY	MANUAL WARE WASHING		9/11/2012		
			Dishwasher is broken & not sanitizing properly. Dishwasher must be repaired or replaced.				

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT**BUFFALO WILD WINGS
9511 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2019	EHF15	H10DAY	EQUIPMENT ADEQUATE		9/6/2012	6	HL1B
			A)Dishwashing machine in the bar area is not sanitizing properly; machine must be repaired or replaced. B)Make table cooler in grill area is not properly cold holding food at 40 degrees or below; cooler must be repaired or replaced.				
	EHF25	COS	FOOD CONTACT SURFACES		9/6/2012		
			A)Tea nozzle on tea urn is broken and no longer easily cleanable; nozzle must be replaced. B)Single use items found stored on dirty surface C)Spatula on clean dish rack was broken and no longer easily cleanable; spatula was thrown away.				

**BUSHLAND HIGH SCHOOL
1201 S FM 2381**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP20					9/11/2012	0	HL1B

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

**CAMPUS CAFE THE
910 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC281					9/10/2012	0	HL1B

**CANYON INTERMEDIATE SCHOOL
506 8TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC201	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/10/2012	3	HL1B
			Food placed for self service most have sneeze protection.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		9/10/2012		
			Condensate leak in freezer needs to be repaired.				

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT**CANYON JUNIOR HIGH
910 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC200					9/10/2012	0	HL1B

**CARVER ACADEMY
1905 NW 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF164	EHF25	COS	FOOD CONTACT SURFACES		9/10/2012	3	HL1B
Metal shavings found around can opener indicating a dull blade. Needs to be replaced.							

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

CARVER EARLY CHILDHOOD ACADEMY

1800 N TRAVIS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF849					9/7/2012	0	HL1B

CHILDRENS CIRCLE OF FRIENDS

3510 BOWIE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD57	EHF15	IN	EQUIPMENT ADEQUATE Corrected.		9/11/2012	0	HFOL

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT**COLE MEMORIAL COMMUNITY CTR**

300 16TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC219					9/10/2012	0	HL1B

COMPLETE BODY NUTRITION

5901 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2296					9/12/2012	0	HL1B

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT**CROCKETT MIDDLE SCHOOL****4720 FLOYD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF214	EHF15	IN	EQUIPMENT ADEQUATE		9/11/2012	0	HFOL	
			a)Corrected b)Corrected. All new refrigeration installed in school kitchen.					

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT**DA SHACK
714 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2301	EHF15	H10DAY	EQUIPMENT ADEQUATE		9/11/2012	0	H PREOPEN
			All equipment must be on & holding at proper temperature.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		9/11/2012		
			All handsinks must have soap & paper towels.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		9/11/2012		
			Door sweeps needed at all doors.				
	EHF24	H10DAY	THERMOMETERS		9/11/2012		
			Thermometers needed in all cold hold units.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/11/2012		
			Fix floor in walkin & bartop in dance area smooth& easily cleanable.Replace missing floor & ceiling tiles not smooth & easily cleanable. Pass Fire Marshal, Bldg Safety. All corrections must be made before opening.No cooked foods. Only pre-pkg & cold fd.				

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

**DYERS BAR B QUE
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF813	EHF28	IN	ALL OTHER VIOLATIONS A) Corrected, B) Corrected		9/11/2012	0	HFOL
	EHF21	IN	MANUAL WARE WASHING Corrected.		9/11/2012		

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

**EL BRACERO
2116 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1183	EHF25	COS	FOOD CONTACT SURFACES		9/11/2012	7	HL1B
			a)Clean blowers in reach in cooler.b)Single use items found stored on dirty surface.c)Clean grill venthood.d)Ice machine found dirty.e)Clean white reach in freezer in back of restaurant.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/11/2012		
			Pieces of paper debris found in handwashing sink;handwashing sink is for handwashing only.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/11/2012		
			Shelves inside beer reach-in cooler are rusting & paint is peeling off; repair or replace shelves.This is 2nd notice. Clean ceiling fans & dust from ceiling.Cook not wearing hat or hairnet;fd prep employees must wear hair restraint. Post last inspection.				

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT**FOOD BOX
3301 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT6020					9/12/2012	0	HL1B FOOD

**FOREST HILL ELEMENTARY
3515 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF668	EHF15	IN	EQUIPMENT ADEQUATE Refrigerator holding proper temperature.		9/10/2012	0	HFOL

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT**FRUTILANDIA
1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF376	EHF07	COS	ADEQUATE HAND WASHING		9/8/2012	7	HL1B	
			Employee did not wash hands at handsink before gloves.					
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		9/8/2012			
			Handsink blocked. Never block sink.					

**GENE HOWE ELEMENTARY
5108 PICO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF338					9/12/2012	0	HFOL

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

GREENWAYS INTERMEDIATE SCHOOL

8100 PINERIDGE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF302	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/11/2012	0	HL1B
			A) Fix broken wall tiles across from ice machine by next inspection.				

HAMLET ELEMENTARY

705 SYCAMORE AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF681	EHF07	COS	ADEQUATE HAND WASHING		9/6/2012	8	HL1B
			Employee did not wash hands before putting on gloves.				
	EHF11	COS	PROPER HANDLING RTE		9/6/2012		
			Employee handling ready-to-eat vegetables with bare hands.				

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

**HILLSIDE ELEMENTARY
9600 PERRY AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1832					9/11/2012	0	HL1B

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

J N B QUICKI SHOP 2

4809 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF287	EHF28	H5DAYS	ALL OTHER VIOLATIONS		9/10/2012	0	HINVEST
			a)Soda machine drain resevoir contains mold.b)Clean tops of equipment.				
HF287	EHF28	IN	ALL OTHER VIOLATIONS		9/12/2012	0	HFOL
			2 corrections.				

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

**JOE DADDYS
2108 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2300	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/7/2012	0	H PREOPEN
<p>Inspections pending with building safety must be finalized & approved prior to opening: building permit, electrical, mechanical, HVAC & building final. A few ceiling tiles in kitchen are missing. Lightshields. Finish construction & final cleanup.</p>							

**KINDRED HOSPITAL AMARILLO
7501 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1600	EHF28	COS	ALL OTHER VIOLATIONS		9/12/2012	0	HL1B
<p>Date potentially hazardous foods once they are pulled out of the freezer.</p>							
	EHF04	IN	PROPER COOKING TEMPERATURES		9/12/2012		
<p>A) Beef burritos cooked to 185 degrees. B) Enchiladas cooked to 195 degrees.</p>							

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

**LA RANCHERITA
1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1871	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/8/2012	0	HL1B
			Post permit in booth.				

LIL ORBITS MINI DONUTS 1401 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF747	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/8/2012	4	HL1B
			a)Clean fan. b)Clean refrigerator.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/8/2012		
			Employee drink with no lid, drinks must have lid & straw.				

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
----------	----------------	-------------	-------------	----------	-----------------	----------	-----------------

HF1682	EHF19	H 3 DAYS	RODENTS/ANIMALS/OPENINGS		9/10/2012	3	HFOL
--------	-------	----------	--------------------------	--	-----------	---	------

Excessive fly population present within establishment. Violation must be corrected by September 13,2012 or a re-inspection fee of \$50.00 will be charged.

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

MCDONALDS 2000 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF452	EHF28	COS	ALL OTHER VIOLATIONS		9/12/2012	6	HL1B
			a)Move thermometer in milk cooler from back to front.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/12/2012		
			a)Holes at door sweep on back door must be sealed. No light should be showing through.				
	EHF20	COS	TOXIC ITEMS		9/12/2012		
			a)Chlorine sanitizer for wipedown over 200 ppm. Must be between 100 ppm and 200 ppm.				

715 S LAKESIDE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1901	EHF25	COS	FOOD CONTACT SURFACES		9/11/2012	7	HL1B
			a)Lids found stored in dirty bin. b)Spatula on clean dish rack found with food debris & was no longer easily cleanable. Item was thrown away.				

Food Establishment Public Inspection Report**From 9/6/12 thru 9/12/12**

ESTABLISHMENT

MCDONALDS

HF1901	EHF13	COS	HACCP PLAN/TIME	9/11/2012	7	HL1B
--------	-------	-----	-----------------	-----------	---	------

Several food items on the line found kept past the time it was supposed to be thrown away. Items were thrown away by the end of the inspection.

	EHF28	H90 DAY	ALL OTHER VIOLATIONS	9/11/2012		
--	-------	---------	----------------------	-----------	--	--

Door sweep on back door needs to be repaired or replaced.

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

**MERCADO LATINO
3500 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1180	EHF24	COS	THERMOMETERS		9/11/2012	13	HL1B
			Thermometer needed in deli display.				
	EHF12	COS	CROSS CONTAMINATION		9/11/2012		
			Overhead water lines dripping onto produce in walk in.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/11/2012		
			a)No soap or paper towels at handsink in meat market. b)No soap at handsink in food prep area.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/11/2012		
			Roaches observed in kitchen. Currently using a licensed pesticide applicator.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/11/2012		
			Boxes of eggs stored on floor/walkin.Pastries for consumer self service racks w/o sneeze guard.Meat in freezer stored in nonfood grade disposable plastic bags.Store in food grade pkg.Need lightshields in kitchen & produce display.Replace ratttraps outside				

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

MESA VERDE ELEMENTARY**4011 BEAVER DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF746	EHF28	COS	ALL OTHER VIOLATIONS		9/6/2012	0	HL1B	
			Improper stacking order in freezer. Meat must be stacked below vegetables.B.)Box of single-use items found stored on floor.					

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

**MINISTRY WINGS AVIATION
12400 WILD HORSE TRL**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3718					9/8/2012	0	HL1B FOOD
HFT3719					9/8/2012	0	HL1B FOOD

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

**MR GATTIS
3605 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1613	EHF25	H10DAY	FOOD CONTACT SURFACES		9/10/2012	6	HINVEST
			Broken oven disassembled above an oven rack which is currently operating, exposing insulation and debris. To be corrected in 10 days.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		9/10/2012		
			Unscreened windows are unable to close leaving 1 inch gap. Windows need to be repaired so to prevent the entrance of flies. To be corrected within 10 days.				

4412 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF6	EHF21	H 3 DAYS	MANUAL WARE WASHING		9/11/2012	3	HL1B
			A)Dishwasher is not sanitizng properly (11:00 a.m.). The establishment has been charged a \$50 reinpsection fee to be paid by 09/12/12 at noon.				
	EHF15	IN	EQUIPMENT ADEQUATE		9/11/2012		
			a)Frion was added to cooler holding salads. Corrected.				

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT**MR GATTIS**

HF6	EHF21	IN	MANUAL WARE WASHING	9/11/2012	0	HFOL
-----	-------	----	---------------------	-----------	---	------

A)Dishwasher sanitizes properly (4:00 p.m.). Disregard reinspection fee.

**MY THAI RESTAURANT
2029 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF154					9/11/2012	0	HFOL

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

ON THE BORDER MEXICAN CAFE

2401 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1944	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/12/2012	13	HL1B
			Take serve safe food manager card to our office and pay \$40 to obtain city of Amarillo food manager card by 9-14-12.				
	EHF24	COS	THERMOMETERS		9/12/2012		
			Several cold hold units on cooks line found without thermometers, thermometers should always be in every cold hold unit.				
	EHF25	COS	FOOD CONTACT SURFACES		9/12/2012		
			A)Clean the ice machine. B)Clean soda bar gun daily.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/12/2012		
			Hand sinks found without any paper towels.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/12/2012		
			Sanitizer bucket found in the hand sink in the bar. Hand sinks are for hand washing only.				

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

OPPORTUNITY SCHOOL**1525 N GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD42					9/12/2012	0	HL1B

PALO DURO HIGH COMMERCIAL LAB**1400 N GRANT ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1115	EHF28	H10DAY	ALL OTHER VIOLATIONS		9/6/2012	0	HL1B
			Food manager card not posted.				

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT**PALO DURO HIGH SCHOOL****1400 N GRANT ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF682	EHF28	IN	ALL OTHER VIOLATIONS		9/10/2012	3	HFOL
			Food manager card posted.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		9/10/2012		
			Hole in ceiling in dry goods storage area needs to be repaired.A reinspection fee of \$50 could be charged if violation is not corrected.				

ROLLING HILLS ELEMENTARY**2800 W CHERRY AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFP8	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/6/2012	3	HL1B
			No paper towels at hand-sink.				

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

SAN JACINTO ELEMENTARY**3400 SW 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF689	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/7/2012	0	HL1B
			A)Fix torn gasket on milk reach-in cooler. B)Store all extra dishes and utensils that are not going to be used so they do not clutter the clean dish racks.COS				

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

**SAVA ITALIANO
4000 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2297	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/6/2012	0	H PREOPEN
			a)Proper seal needed on exhaust pipe in back room. b)Make sure all holes in walls are repaired before opening. c)Chlorine test strips are needed for dishwashing machine. d)Post current food estab permit. e)Need a food mgr;post current fd mgr card.				
	EHF25	COS	FOOD CONTACT SURFACES		9/6/2012		
			a)Dispose of any utensils that are no longer easily cleanable. b)Clean under metal shelves in hot hold/cold hold area. c)Do not use wicker baskets if the wicker is not sealed.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/6/2012		
			Paper towels needed at handsink in bar area.				

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

SHI LEES BARBECUE & SOUL FOOD

1213 SW 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2292	EHF10	COS	SOUND CONDITION		9/11/2012	15	HL1B
			a)BBQ labeled as "refrigerate after opening" being held out of refrigeration.				
	EHF03	COS	HOT HOLDING		9/11/2012		
			a)Meat on the hot hold at 95-100F. Must be held at 135F or above to prevent bacteria growth.				
	EHF24	COS	THERMOMETERS		9/11/2012		
			a)Thermometer needed in refrigerator.				
	EHF20	COS	TOXIC ITEMS		9/11/2012		
			a)Bleach used for wipedown solution is over 200 ppm. Must be at 100 ppm to safely sanitize without being toxic.				
	EHF28	COS	ALL OTHER VIOLATIONS		9/11/2012		
			a)Items intended for single use such as aluminum pans, bbq sauce bottles, etc, may not be reused.				

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

**SKOOTERZ
4100 BUSHLAND BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1937					9/9/2012	0	HL1B

**SLEEPY HOLLOW ELEMENTARY
3435 REEDER DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF716					9/11/2012	0	HL1B

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT**SONIC DRIVE IN
1714 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF512	EHF25	COS	FOOD CONTACT SURFACES	a)Knife with a broken tip in kitchen. Dispose of broken utensils since the surfaces are no longer easily cleanable.	9/12/2012	3	HL1B

**SOUTH GEORGIA ELEMENTARY
5018 SUSAN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF31	EHF25	COS	FOOD CONTACT SURFACES	Ice machine needed to be cleaned.	9/10/2012	3	HL1B

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

**SPUDNUTS
312 S MCMASTERS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2250	EHF21	COS	MANUAL WARE WASHING	Sanitizer in three bay sink too strong. Found over 200 ppm. Should be 50-100ppm.	9/10/2012	3	HL1B

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

**ST MARYS CATHEDRAL SCHOOL
1200 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF646	EHF20	COS	TOXIC ITEMS		9/7/2012	6	HL1B
			Chlorine wipe down solution found at over 200 ppm.				
	EHF24	COS	THERMOMETERS		9/7/2012		
			A)Thermometer needed in kitchen reach-in cooler B)Thermometer in milk reach-in cooler was found broken; thermometer was replaced.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/7/2012		
			Dust ceiling fans located in kitchen & dining areas. Clean fan in dish room(COS).Remove all coolers & freezers from dining area that are broken or will no longer be used. Defrost & clean white reach-in freezer.Post current fd mgr card & fd estab permit.				

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT**SUBWAY 25610
2001 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF496	EHF25	COS	FOOD CONTACT SURFACES		9/12/2012	17	HL1B
			a)Tea nozzles are required to be wash, rinsed and sanitized daily. b)Soda nozzles need to be wash, rinsed and sanitized. c)Area around soda nozzles on machine needs cleaned free if slimey buildup.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		9/12/2012		
			a)Handsink may not be used to put water in containers. The handsink may only be used for washing hands. This prevents cross contamination.				
	EHF05	COS	RAPID REHEATING		9/12/2012		
			a)Meatballs in hot hold were 108F. This product must be heated to 165F and then placed in the hot hold. A steam table is not made to rapidly reheat products quick enough to prevent bacteria buildup.				
	EHF02	COS	COLD HOLDING		9/12/2012		
			a)Egg patties sitting on top of cold hold were 55F - 60F. This product must stay at 41F or below to prevent bacteria growth.				

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

**T ANCHOR SNACK BAR
1401 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2298					9/8/2012	0	HL1B

TAMMES TENDER TOUCH DAYCARE 1919 BRAZOS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD36	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/12/2012	6	HL1B
			a)A door sweep is needed on door in kitchen. There is a gap at the bottom of the door that will allow insects in if not sealed.				
	EHF25	COS	FOOD CONTACT SURFACES		9/12/2012		
			a)Chipped knife in drawer in kitchen. Dispose of all chipped utensils. The surface is no longer easily cleanable.				

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

**TAQUERIA EL TAPATIO
3410 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1588	EHF20	COS	TOXIC ITEMS		9/12/2012	3	HL1B
<p>A)House hold roach spray found on top of the ice machine. Insecticides must be approved for use within a food establishment to be used and must be stored away from food or food contact areas. B)Bleach wipe down found over 200ppm, must be 100ppm.</p>							

**TOOT N TOTUM #61
5300 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF396	EHF20	COS	TOXIC ITEMS		9/11/2012	6	HL1B
<p>Sanitizer was at over 400 PPM Qt.</p>							
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		9/11/2012		
<p>No paper towels at hand sink in back area.</p>							

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT**TRIMBLE DALLAS
4100 BUSHLAND BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3710					9/9/2012	0	HL1B FOOD

**V & M DISCOUNT FOOD MART
1000 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1466	EHF28	H90 DAY	ALL OTHER VIOLATIONS		9/6/2012	0	HFOL

a)Seal bare wood near soda fountain machine.This is the second notice for this violation;if violation is not corrected by 9/16/12,then a \$50 reinspection fee can be charged.d)Corrected.

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT**VVS CANTEEN
5000 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF317	EHF13	COS	HACCP PLAN/TIME		9/12/2012	4	HL1B	
			Pan of cooked brisket store in walk in refrigerator without a datemark. Discarded.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD27					9/12/2012	0	HL1B

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

WILL ROGERS ELEMENTARY

920 N MIRROR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF653	EHF15	IN	EQUIPMENT ADEQUATE Freezer at proper temperature.		9/10/2012	0	HFOL

WINDSOR ELEMENTARY

6700 HYDE PKWY

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF81					9/12/2012	0	HL1B

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT**WOLFLIN ELEMENTARY
2026 S HUGHES ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF652	EHF25	COS	FOOD CONTACT SURFACES		9/11/2012	14	HL1B
			a)Chipped pizza cutter in the kitchen. Dispose of all chipped or broken utensils.				
	EHF01	COS	COOLING FOR COOKED FOOD		9/11/2012		
			a)BBQ in refrigerator from 09/10/12 was at 50F on 09/11/12. Product did not cool properly.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		9/11/2012		
			a)A new door sweep is needed on the back door to seal the crack on the bottom. This will prevent insects from entering the kitchen.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		9/11/2012		
			a)Hot hold equipment is not adequate. Another hot hold unit is needed to store food in. Because there is not enough room, food is being held out of temperature. This must be corrected in 10 days.				

Food Establishment Public Inspection Report

From 9/6/12 thru 9/12/12

ESTABLISHMENT

YOUNG SUSHI ROCKS

202 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1985	EHF15	H10DAY	EQUIPMENT ADEQUATE		9/11/2012	10	HL1B
			Dishwasher found not properly sanitizing; dishwasher must be repaired or replaced.				
	EHF11	COS	PROPER HANDLING RTE		9/11/2012		
			Employee observed making sushi, wiping down sushi counter with sanitized rag, and then making more sushi without changing gloves. Sushi was thrown away.				
	EHF24	COS	THERMOMETERS		9/11/2012		
			A)Thermometer needed in white reach-in cooler located next to grill. B)Thermometer needed in white reach-in cooler located across from soda fountain.				