

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF08	EHF28	H60 DAY	ALL OTHER VIOLATIONS		4/19/2013	0	HL1B
			Repair, replace, or seal the restroom toilet near the kitchen.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF105	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/24/2013	0	HL1B
			Clean dish racks.				

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From 4/18/13 thru 4/24/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF232					4/24/2013	0	HL1B

Food Establishment Public Inspection Report**From 4/18/13 thru 4/24/13****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		4/19/2013	6	HL1B
			Tea nozzles need to be washed, rinsed, sanitized, and air dried every night.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/19/2013		
			Cooler not able to maintain food product at or below 41F. Food product moved to another cooler.				
HF404	EHF15	IN	EQUIPMENT ADEQUATE		4/22/2013	0	HFOL
			Corrected from previous inspection.				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT**AMARILLO DISCOUNT**

4000 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1742	EHF17	COS	HAND WASH WITH SOAP/TOWELS No paper towels at handsink.		4/19/2013	6	HL1B
	EHF25	COS	FOOD CONTACT SURFACES Ice scoop stored on dirty surface. COS		4/19/2013		

AMARILLO FAMILY YMCA

4101 HILLSIDE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2149					4/24/2013	0	HL1B

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From 4/18/13 thru 4/24/13

ESTABLISHMENT**ANDERSON MERCHANTISERS**

421 SE 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF722					4/18/2013	0	HFOL

ASCENSION ACADEMY
9301 ASCENSION PKWY

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2148	EHF28	COS	ALL OTHER VIOLATIONS		4/22/2013	0	HL1B

A)Hot water was not working upon arrival, kitchen was closed. Kitchen only sells pre-packaged foods. Pilot light blew out and was fixed within 10 minutes.

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ESTABLISHMENT**ATMOSPHERE CAFE
804 N WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF152	EHF28	COS	ALL OTHER VIOLATIONS		4/18/2013	0	HL1B	
			A)Remove paint that is chipping over coolers. B)Remove paint that is chipping on vent hood.					

**BAHAMA BUCKS
1921 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1354	EHF28	COS	ALL OTHER VIOLATIONS		4/24/2013	0	HL1B	
			Wall where snow cone flavors are stored needs to be cleaned.					

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ESTABLISHMENT

**BEST BUY STORE #218
101 WESTGATE PKWY WEST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF712	EHF27	H10DAY	ESTABLISHMENT PERMIT		4/24/2013	3	HL1B	
			Food establishment permit still cannot be located. Must purchase A new one at our office for \$25. If card can't be found on next inspection, a \$50 reinspection fee will be charged.					

**BIG DADDYS BBQ
400 E HASTINGS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF996	EHF28	COS	ALL OTHER VIOLATIONS		4/22/2013	0	HL1B	
			Ice level too low in cold hold unit.					

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ESTABLISHMENT**BING A BURGER
3520 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF804	EHF28	COS	ALL OTHER VIOLATIONS		4/24/2013	0	HL1B	
			Cooler handles have food attached. B)Ensure labels are readable on chemicals.					

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2152	EHF21	H 3 DAYS	MANUAL WARE WASHING		4/19/2013	3	HL1B
			A)Dishwasher not receiving detergent or sanitizer. B)No sanitizer in 3 compartment sink in bar.				
HF2152	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		4/23/2013	3	HFOL
			Dishwasher still not sanitizing properly. If it is still not working by the next inspection on 4/26/13 a \$50 reinspection fee will be charged.				

Food Establishment Public Inspection Report**From 4/18/13 thru 4/24/13****ESTABLISHMENT****BRAUMS ICE CREAM #186****1101 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC101	EHF25	COS	FOOD CONTACT SURFACES		4/19/2013	6	HL1B
			A)Blender needed to be cleaned. B)Knife placed between overflow cup and side on dipper well.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		4/19/2013		
			Condensate leaking on product in freezer cases for ice cream.				

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ESTABLISHMENT

**BRISTOLS BAR
1911 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2283	EHF23	IN	SEWAGE/WASTEWATER		4/19/2013	0	HFOL
			A)Corrected. B)Corrected.				
	EHF15	IN	EQUIPMENT ADEQUATE		4/19/2013		
			Corrected.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/19/2013		
			A)Replace or refinish rusty shelves located in walk-in cooler as they are no longer easily cleanable. B)Replace or refinish rusty shelves located in dry storage area as they are no longer easily cleanable.				

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From 4/18/13 thru 4/24/13

ESTABLISHMENT

BUTTERFLIES & BULLFROGS

3107 SW 27TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD59	EHF28	COS	ALL OTHER VIOLATIONS		4/18/2013	0	HL1B
			a)Relabel sugar container. b)Clean utensil bin in drawer.				

CAMPUS CAFE THE

910 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC281	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/19/2013	4	HL1B
			Package of marshmallows was open in pantry.				
	EHF09	COS	APPROVED SOURCE/LABELING		4/19/2013		
			Home canned foods are not allowed in permitted kitchens.				

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From 4/18/13 thru 4/24/13

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF318	EHF20	COS	TOXIC ITEMS		4/22/2013	3	HL1B	
			Spray bottle needed to be labeled.					

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From 4/18/13 thru 4/24/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF87	EHF20	COS	TOXIC ITEMS		4/24/2013	13	HL1B
			Chemicals found stored with food products. Store chemicals below or away from foods and food handling equipment.				
	EHF24	H10DAY	THERMOMETERS		4/24/2013		
			No thermometer in two cold hold units with potentially hazardous foods.				
	EHF25	COS	FOOD CONTACT SURFACES		4/24/2013		
			Knives on magnetic holder stored not clean. Sanitize the holder and use only for clean and sanitized knives. B)Meat particles found on slicer after cleaning. Ensure all food is removed from slicer before sanitizing.				
	EHF10	COS	SOUND CONDITION		4/24/2013		
			Two containers of food product marked refrigerate after open found open and not refrigerated. Check all labels for proper storage.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/24/2013		
			Store all foods at least 6" off floor. B)Blower covers on all blower units in store need to be cleaned of all dust. C)Two faucets leaking in back of market. Repair as needed.				

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ESTABLISHMENT

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ESTABLISHMENT

**CATTLEMANS CAFE
3801 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1936	EHF28	COS	ALL OTHER VIOLATIONS		4/22/2013	15	HL1B
			Lard stored uncovered in back room.				
	EHF13	COS	HACCP PLAN/TIME		4/22/2013		
			Containers of enchiladas held in refrigerator without datemark. Must date mark container when prepared and store no more than 7 days. b)Cooked chicken in make table stored in container without datemark.				
	EHF03	COS	HOT HOLDING		4/22/2013		
			Hashbrowns in hot hold at 100°. Discarded. b)Beans in hot hold at 168°F.IN				
	EHF25	COS	FOOD CONTACT SURFACES		4/22/2013		
			Soda nozzles found unclean. Must clean every 24hrs.				
	EHF21	COS	MANUAL WARE WASHING		4/22/2013		
			Wipe-down sanitizer found below 50ppm.				

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**CEDAR SHACK
5005 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF276	EHF25	COS	FOOD CONTACT SURFACES		4/19/2013	3	HL1B
			Ice scoop stored on cloth towel. Towels have ability to absorb moisture and facilitate bacterial/mold growth. Must be stored on a clean, dry surface or in a container.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/19/2013		
			Blowers in walk-in need to be cleaned.				

CHILL N OUT 1800 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM413	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/24/2013	3	HL1B
			Need to take and pass food safety class within 45 days				

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ESTABLISHMENT

CICIS PIZZA
6605 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2183	EHF25	COS	FOOD CONTACT SURFACES		4/18/2013	6	HL1B
			a)Scoop for cheese needs to be stored on a clean dry surface. b)Remove date stickers when washing containers.				
	EHF20	COS	TOXIC ITEMS		4/18/2013		
			The large containers of cleaning chemicals need to be labeled.				
	EHF03	IN	HOT HOLDING		4/18/2013		
			Soup at 148 deg F. In hot hold. In compliance.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/18/2013		
			a)Light shields in walk-in cooler need to have end caps. b)Repair the wall by the hand sink, missing tiles. All sections of the wall need to be non-porous and easily cleanable.				

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2159	EHF08	COS	GOOD HYGIENIC PRACTICES		4/23/2013	15	HL1B
			Strainer stored in handsink. Handsink is for handwashing only.				
	EHF12	COS	CROSS CONTAMINATION		4/23/2013		
			Ice scoop buried in ice machine. Must store on a clean, dry surface or in a container.				
	EHF14	COS	WATER SUPPLY		4/23/2013		
			Backflow prevention device needed at mop sink. To be corrected within 10 days.				
	EHF24	COS	THERMOMETERS		4/23/2013		
			No thermometer in refrigerator. To be corrected within 10 days.				

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ESTABLISHMENT

COMFORT INN & SUITES

2300 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1581	EHF24	COS	THERMOMETERS	Thermometer needed in cooler.	4/22/2013	3	HL1B

COMFORT SUITES SOUTH

6318 VENTURA DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1127					4/22/2013	0	HFOL

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From 4/18/13 thru 4/24/13

ESTABLISHMENT**CORN EXPRESS
812 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM64	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/24/2013	0	HL1B
			Put numbers on sides (2) of trailer.				

**CRAIG METHODIST RETIREMENT
5500 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF447	EHF14	IN	WATER SUPPLY		4/23/2013	0	HINVEST
			Corrected.				

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ESTABLISHMENT**CROCKETT MIDDLE SCHOOL
4720 FLOYD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF214	EHF14	IN	WATER SUPPLY		4/22/2013	0	HFOL	
			a)It has been shown that there are sufficient air gaps in the plumbing on the ice machine to prevent a wastewater backup from the floor drain directly into the ice machine.					

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DALE'S GRAND BURGER #2

1900 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF592	EHF12	COS	CROSS CONTAMINATION		4/18/2013	31	HL1B
			Wax paper from between raw hamburger patties stored on prep table with ready to eat foods(lettuce).				
	EHF14	COS	WATER SUPPLY		4/18/2013		
			Hot water was not working upon arrival. Hot water heater was not turned on by owner.(repeat noncompliance). Cannot open establishment without hot running water available. If hot water is ever found not operational, a \$50 reinspection fee will be charged.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/18/2013		
			Employee seen reusing single service gloves. Single service gloves are for one use only.Employee seen picking single service glove off of ground for reuse. Once glove has been contaminated, it should be discarded.				
	EHF07	COS	ADEQUATE HAND WASHING		4/18/2013		
			Employee seen not washing hands before putting on gloves.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		4/18/2013		
			A)Cooler handles on both coolers need to be cleaned. B)Microwave needs to be detail cleaned. C)Detail clean inside of both coolers. D)Clean to go lid holder. E)To go lid holder must be resealed.				

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ESTABLISHMENT

DALE'S GRAND BURGER #2

Inspection Number	Establishment ID	Frequency	Category	Date	Count	Notes
HF592	EHF24	H 3 DAYS	THERMOMETERS	4/18/2013	31	HL1B Thermometers in both coolers are broken.
	EHF20	H 3 DAYS	TOXIC ITEMS	4/18/2013		A)Wipedown solution found well over 200ppm.Needs to be at 100ppm for wipedown and 50ppm for dishes. B)Several chemicals not approved for use in a food establishment found. Chemicals either need to be removed or stored properly away from food.
	EHF21	H 3 DAYS	MANUAL WARE WASHING	4/18/2013		Employee stated he cleans soda nozzles by soaking in bleach or soda water overnight. Proper procedure is to wash, rinse, sanitize, and air dry.
	EHF28	H90 DAY	ALL OTHER VIOLATIONS	4/18/2013		Ceiling above coolers rusted & rust chips falling on coolers.Repair ceiling to prevent rust falling.Wall in chemical storage area not smooth & easily cleanable.Vent hood not used during cooking.Fire Marshalls will be notified. Test strips needed.
HF592	EHF28	H90 DAY	ALL OTHER VIOLATIONS	4/23/2013	0	HL1B a)Ceiling above coolers is rusted. Must repair ceiling to prevent rust from falling within 90 days. b)Wall in chemical storage area is not smooth and easily cleanable. Must be repaired within 90 days. d)Corrected. e)Corrected.
	EHF20	IN	TOXIC ITEMS	4/23/2013		a)Corrected. b)Corrected.

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ESTABLISHMENT

DALE'S GRAND BURGER #2

HF592	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED	4/23/2013	0	HL1B
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Corrected.

**DANIELS DRIVE IN
2911 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF75	EHF28	COS	ALL OTHER VIOLATIONS		4/22/2013	0	HL1B

Container without label in kitchen.

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ESTABLISHMENT

DOLLAR GENERAL STORE #12590

3611 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2008	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/18/2013	7	HL1B
			Covered trash needed in women's restroom.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		4/18/2013		
			Mold growth found on racks in refrigerator needs to be cleaned. B)Mold growth found on bottom shelf of refrigerator needs to be cleaned.				
	EHF12	COS	CROSS CONTAMINATION		4/18/2013		
			Condensate from freezer unit leaking onto products in freezer. Items discarded				

Food Establishment Public Inspection Report**From 4/18/13 thru 4/24/13****ESTABLISHMENT****DOLLAR TREE STORE #2920****2704 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1102	EHF28	COS	ALL OTHER VIOLATIONS Clean up back stock area.		4/24/2013	0	HL1B

DOMINOS PIZZA**1007 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2199	EHF28	H90 DAY	ALL OTHER VIOLATIONS Clean dish racks or replace if not cleanable. B)Clean handles to reach in cooler. C)Store single service items upside down to prevent dust. D)Clean or remove floor fan. E)Clean waste can.		4/24/2013	0	HL1B

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ESTABLISHMENT

**DUGOUT, THE
3705 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1366	EHF25	COS	FOOD CONTACT SURFACES		4/24/2013	10	HL1B
			a)Ice scoops may not be stored in contact with liquor bottles.				
	EHF12	COS	CROSS CONTAMINATION		4/24/2013		
			a)Wastewater from soda gun line is dripping onto ice used for drinks.				
	EHF22	H30 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/24/2013		
			a)No food manager registered for this site. Establishment has until May 13 to certify a food manager or a \$50 reinspection fee will be charged.				

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ESTABLISHMENT**EAGLE VENDING
3858 BUSINESS PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1281					4/23/2013	0	HL1B

**EL MANANTIAL
3823 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1441	EHF28	COS	ALL OTHER VIOLATIONS		4/22/2013	3	HL1B
			Spray bottle without label in kitchen.				
	EHF21	H10DAY	MANUAL WARE WASHING		4/22/2013		
			Dishwasher not sanitizing. To be corrected within 10 days.				

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ESTABLISHMENT

**EL RODEO
1202 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC319	EHF21	COS	MANUAL WARE WASHING		4/19/2013	10	HL1B
			Proper ware washing is hot soapy water to wash, rinse in clear hot water, sanitize and air dry.				
	EHF12	COS	CROSS CONTAMINATION		4/19/2013		
			A)Handling raw meat and touching other foods without changing gloves. B)Pan being used to scoop ice in ice machine, use scoop with handle.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		4/19/2013		
			Handwashing sink was used to dump glasses, use for handwashing only.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/19/2013		
			A)Holes in concrete floor need to be patched. B)Holes in wall need to be patched. 4 corrections from previous inspection.				

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ESTABLISHMENT

**EL TEJAVAN
3420 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF613	EHF21	IN	MANUAL WARE WASHING A)Corrected.		4/24/2013	0	HFOL

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ESTABLISHMENT

FAMOUS DAVES
8518 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1837	EHF21	COS	MANUAL WARE WASHING		4/18/2013	7	HL1B
			A)Sauce bottle lids being washed by soaking in hot water, all dishes should be washed, rinsed, sanitized and air dried.				
	EHF03	IN	HOT HOLDING		4/18/2013		
			Shreaded beef holding at 135 degrees.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/18/2013		
			Emp seen walking thru kitchen eating, eating must be done out of kitchen.Sanitizer bucket in bar handsink, handsinks are for hand washing only.Emp seen putting pan back w/clean dishes after holding a cell phone in it,once contaminated must be washed.				
	EHF02	IN	COLD HOLDING		4/18/2013		
			Tomatoes holding at 42 degrees.B.Beef holding at 38 degrees.				

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ESTABLISHMENT

FERNANDOS RESTAURANT & CANTINA

3318 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2097	EHF21	IN	MANUAL WARE WASHING	a)Corrected.	4/18/2013	0	HFOL

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ESTABLISHMENT

**FIESTA FOODS
1012 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF561	EHF08	COS	GOOD HYGIENIC PRACTICES		4/23/2013	7	HL1B
			Dishes found in handwash sink. Handwash sinks are designated for handwash only.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/23/2013		
			No paper towels at handsink in market.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/23/2013		
			Back of blower unit in produce cooler dirty. b) Personal clothing must be stored properly. Not on foods. c) Store all chemicals in their proper location. D) Front of egg and milk coolers need to be cleaned.				

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ESTABLISHMENT

GENE HOWE ELEMENTARY**5108 PICO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF338					4/18/2013	0	HFOL

GREENWAYS INTERMEDIATE SCHOOL**8100 PINERIDGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF302	EHF28	IN	ALL OTHER VIOLATIONS		4/22/2013	0	HL1B
			A)Corrected.				
	EHF03	IN	HOT HOLDING		4/22/2013		
			A)Burritos holding at 155 degrees. B)Ribs holding at 165 degrees.				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT**GROOVY POP GOURMET POPCORN**

3363 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2221					4/23/2013	0	HL1B

**H & L DISCOUNT
1817 S EASTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF825					4/23/2013	0	HL1B

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT**HILLSIDE ELEMENTARY****9600 PERRY AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1832	EHF03	IN	HOT HOLDING A)Ribs holding at 165.		4/22/2013	0	HL1B

HILLTOP SENIOR CITIZENS**1311 N TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF978	EHF03	IN	HOT HOLDING Fried catfish received upon delivery at 177F degrees. IN		4/19/2013	0	HL1B

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT**HUMMERS****2600 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF721	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		4/22/2013	3	HFOL	
			a)Refrigerator is holding food at 46-47F. Establishment must repair in 3 days or a \$50 reinspection fee will be charged. Food should be voluntarily thrown away.					

K & L DISCOUNT FOOD MART**803 N POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2239	EHF08	COS	GOOD HYGIENIC PRACTICES		4/24/2013	4	HL1B	
			A)Keep employee food separate from other food in walk in.					

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

**KFC
1510 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1790					4/19/2013	0	HL1B

**LA QUINTA INN #0454
1708 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1339	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		4/24/2013	6	HL1B
			Soap and towels are needed at the hand sink.				
	EHF21	H30 DAY	MANUAL WARE WASHING		4/24/2013		
			Sink with at least 3 comp shall be provided for manually washing,rinsing,& sanitizing equip & utensils. 3 comp sink for ware washing must be installed within 30 days or fd service restricted to pre-pkg only.Handsink can't be used for warewashing.				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

LITTLE CAESARS
1401 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF263	EHF25	COS	FOOD CONTACT SURFACES		4/24/2013	6	HL1B
			The can opener and holder needed cleaned.				
	EHF16	H10DAY	HAND WASH FACILITIES ADEQUATE		4/24/2013		
			The hand sink by the ovens is not working properly. Use other hand sink until it is repaired.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/24/2013		
			A)Clean dark build up from the floor in the walk-in cooler. B)Clean dark build up from the lower shelves on prep tables throughout kitchen.				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

LYS CAFE**5615 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1644	EHF25	COS	FOOD CONTACT SURFACES		4/23/2013	6	HL1B
			Handle of flour scoop found below food level in container. B)Rice scoop in water at room temperature.				
	EHF03	IN	HOT HOLDING		4/23/2013		
			Rice at 158 degrees. IN.				
	EHF24	H10DAY	THERMOMETERS		4/23/2013		
			2 Thermometers not adequate in 2 refrigerators. To be corrected within 10 days.				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT**MACARONI JOES
1619 S KENTUCKY ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1387	EHF25	COS	FOOD CONTACT SURFACES		4/24/2013	6	HL1B
			Clean food debris from utensil containers.				
	EHF21	COS	MANUAL WARE WASHING		4/24/2013		
			Line from sanitizer to dish machine was pinched, not letting sanitizer through.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/24/2013		
			Clean blower covers off in walk in cooler.				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT**MARY & ROGERS DAY CARE**

4220 WOLFLIN AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD18	EHF21	COS	MANUAL WARE WASHING		4/24/2013	3	HL1B	
			Bleach in wipedown solution too low(less than 10ppm). Needs to be at 100ppm.					

MARYBEL RESTAURANT

1015 S ARTHUR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF998	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/24/2013	0	HL1B	
			Need light cover in walkin cooler. Clean:dirty blower covers in walkin cooler, edge of walkin freezer door handle & gasket, tops of all reach in coolers.Don't wet stack pans. Pans won't dry before bacteria grows if stacked wet.Mops should be hung to dry.					

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

**MCDONALDS
200 N 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC287	EHF25	COS	FOOD CONTACT SURFACES		4/19/2013	6	HL1B
			A)Catsup nozzle on dispenser needed to be cleaned. B)Trough under door of ice machine needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/19/2013		
			Employee not wearing hair restraint while preparing food.				
	EHF24	COS	THERMOMETERS		4/19/2013		
			No thermometer found in prep cooler.				

715 S LAKESIDE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1901	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/19/2013	15	HL1B
			Repair/replace:ripped gasket on small reach-in salad cooler & torn weather stripping on drive thru window. Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial nails when working with exposed food. cos				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

MCDONALDS

HF1901	EHF25	COS	FOOD CONTACT SURFACES	4/19/2013	15	HL1B
			Dirty spatula found on clean utensil rack.b)Dirty container found stored on clean dish rack.			
	EHF07	COS	ADEQUATE HAND WASHING	4/19/2013		
			Employee observed not washing hands before putting on gloves.			
	EHF08	COS	GOOD HYGIENIC PRACTICES	4/19/2013		
			Tray liners found stored in handsink; handsinks are for handwashing only.			
	EHF12	COS	CROSS CONTAMINATION	4/19/2013		
			Emp. observed cleaning w/sanitized cloth while wearing gloves, then proceeded to handle bread to make a sandwich w/same gloves. Single use gloves shall be used for only one task & discarded when damaged or soiled,or when interruptions occur in operation.			

Food Establishment Public Inspection Report**From 4/18/13 thru 4/24/13****ESTABLISHMENT****MCLELLAN LEARNING CENTER****401 S VAN BUREN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD20	EHF04	IN	PROPER COOKING TEMPERATURES Beef patties at 168 deg. F. In compliance.		4/18/2013	0	HL1B
	EHF03	IN	HOT HOLDING Broccoli in hot hold at 155 deg. F. In compliance.		4/18/2013		
	EHF28	H60 DAY	ALL OTHER VIOLATIONS Clean any splatter from ceiling in kitchen. One correction from previous inspection.		4/18/2013		

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

MICROTEL INN & SUITES

1501 ROSS ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1001	EHF28	COS	ALL OTHER VIOLATIONS		4/23/2013	6	HL1B
			Food cases stored on floor. Foods must be at least 6" off floor when stored. B)Obtain ammonia sanitizer test strips.				
	EHF21	COS	MANUAL WARE WASHING		4/23/2013		
			Improper dishwash procedure used. Dishes must be washed, rinsed and then sanitized using 200-400ppm ammonia or 50ppm chlorine. Dishes must air dry on a clean rack. Do not dry on a towel.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		4/23/2013		
			Manager on duty was unclear on food safety rules.				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT**MINI FOOD MART
2813 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF229					4/23/2013	0	HL1B

**MY POLLO & MIMIS RESTAURANT
1400 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1824	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/19/2013	3	HL1B
			Medication must be stored away from food products and food containers.				
	EHF25	COS	FOOD CONTACT SURFACES		4/19/2013		
			Food splatter on bottom of shelf above hot hold.				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT**MY PORTABLE PANTRY**

5901 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2233	EHF28	COS	ALL OTHER VIOLATIONS		4/18/2013	3	HL1B
			Single service items need to be stored off of floor.				
	EHF20	COS	TOXIC ITEMS		4/18/2013		
			Spray bottle of chemical on shelf with food product.				

NAPA AUTO PARTS

4438 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3877	EHF28	IN	ALL OTHER VIOLATIONS		4/19/2013	0	HL1B FOOD
			Tomato not sliced. They will not be used.				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

NIGHT & DAY CARE & PLAY INC**2831 MAYS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD31	EHF28	COS	ALL OTHER VIOLATIONS		4/22/2013	3	HL1B
			a)Handle of scoop down in sugar. Keep all handles of scoops up and out of dry product. The scoop was removed from the bin.				
	EHF25	COS	FOOD CONTACT SURFACES		4/22/2013		
			a)Blade of can opener had buildup on it. Can opener must be cleaned after use and be free of build up. The can opener was put in the sink for washing.				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT**NORTHWEST TEXAS HEALTHCARE SYS**

1501 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF310	EHF25	COS	FOOD CONTACT SURFACES		4/22/2013	6	HL1B
			Tea nozzles needed to be cleaned.				
	EHF24	COS	THERMOMETERS		4/22/2013		
			Thermometer in pizza make table broken.				

PINK

814 S TAYLOR ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1981					4/19/2013	0	HFOL

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

**PIZZA HUT
5101 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF351	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/19/2013	0	HFOL
Post food manager card (when it arrives) and last inspection report in a conspicuous location.							

POPPIES SPECIALTY SWEETS&TREAT 5901 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2356	EHF20	COS	TOXIC ITEMS		4/18/2013	7	HL1B
Spray bottle of chemical on shelf with food product.							
	EHF09	COS	APPROVED SOURCE/LABELING		4/18/2013		
Bulk container of powdered sugar not labeled.							

Food Establishment Public Inspection Report**From 4/18/13 thru 4/24/13****ESTABLISHMENT****PUPUSERIA EL SALVADOR****2618 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2024	EHF13	COS	HACCP PLAN/TIME		4/18/2013	7	HL1B
			Items in refrigerator held past datemark. Food cannot be held past 7 days.				
	EHF20	COS	TOXIC ITEMS		4/18/2013		
			Chemical spray bottle without label in kitchen.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/18/2013		
			Microwave found unclean. Must clean every 24 hrs.				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT**RANDALL HIGH SCHOOL
5800 ATTEBURY DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF568					4/24/2013	0	HL1B

**REGION 16 CLEVELAND HEADSTART
1601 S CLEVELAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD6					4/19/2013	0	HL1B

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

ROASTERS COFFEE & TEA**1810 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1723	EHF28	COS	ALL OTHER VIOLATIONS		4/23/2013	6	HL1B
			a)Keep handles up and out of dry goods. These are commonly touched with bare hands and can contaminate product when down.				
	EHF21	H10DAY	MANUAL WARE WASHING		4/23/2013		
			a)QA sanitizer dispenser is dispensing less than 200 ppm. This must dispense between 200-400 ppm. A QA sanitizer below 200 ppm will not sanitize surfaces properly.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/23/2013		
			a)A refrigerator is reading at 50-55F. Refrigeration units must be able to maintain food at 41F or below. Temperatures above this cause rapid bacteria growth and food spoilage.				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT**RUBY TEQUILAS MEXICAN KITCHEN**

2001 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1774	EHF19	IN	RODENTS/ANIMALS/OPENINGS		4/22/2013	0	HFOL
				a)Corrected to seal completely at the bottom of the door.			

**S & P DISCOUNT
701 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1765	EHF28	IN	ALL OTHER VIOLATIONS		4/18/2013	0	HFOL
				a)Corrected. b)Corrected. c)Corrected.			

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

SAKURA JAPANESE STEAKHOUSE

4000 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF211	EHF28	COS	ALL OTHER VIOLATIONS		4/18/2013	8	HL1B
			A)Thawing must be done under cold running water, part of the cooking process, in the cooler the night before, or in the microwave just prior to cooking. B)All scoops must have handles on them.				
	EHF21	COS	MANUAL WARE WASHING		4/18/2013		
			A)All wipe down solutions found at 0ppm, must be 100ppm for wipe down.				
	EHF03	COS	HOT HOLDING		4/18/2013		
			A)Cooked shrimp found sitting on counter at 75 degrees. Extra shrimp is cooked and held on counter, then flash fried once needed to save time. Shrimp either needs to be held hot or a HACCP plan needs to be submitted to hold out of temperature.				
	EHF02	IN	COLD HOLDING		4/18/2013		
			A)Beef found at 40 degrees. B)Chicken holding at 40 degrees.				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT**SALTGRASS STEAKHOUSE
8300 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1910	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/18/2013	6	HL1B
			A)No paper towels found at hand sink in bar.				
	EHF21	COS	MANUAL WARE WASHING		4/18/2013		
			A)Dish machine found not working in bar, chemical found empty, once changed dish machine worked.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/18/2013		
			A)Snow is building up in freezer, clean off snow daily until seal on door is fixed, must be perminatly fixed by next inspection. B)Employee drinks need to be stored on bottom shelving.cos				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

**SHAVE N FLAV
3409 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM421	EHF24	COS	THERMOMETERS	Thermometer is needed in refrigerator.	4/22/2013	3	HL1B FOOD

SLEEPY HOLLOW ELEMENTARY 3435 REEDER DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF716	EHF08	COS	GOOD HYGIENIC PRACTICES	A)Employee drinks found without lids and straws. All drinks must have lids and straws even in the break room. Coffee cups with lids and handles are ok as well.	4/22/2013	4	HL1B
	EHF28	IN	ALL OTHER VIOLATIONS	A)Corrected.	4/22/2013		

Food Establishment Public Inspection Report**From 4/18/13 thru 4/24/13**

ESTABLISHMENT**SMOKEY JOES
2903 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1779	EHF28	COS	ALL OTHER VIOLATIONS		4/19/2013	6	HL1B
			Bottom of middle cooler needs to be cleaned.				
	EHF25	COS	FOOD CONTACT SURFACES		4/19/2013		
			Can opener needed to be cleaned.				
	EHF21	COS	MANUAL WARE WASHING		4/19/2013		
			No sanitizer in wipedown bucket.				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2242	EHF21	COS	MANUAL WARE WASHING		4/24/2013	3	HL1B	
			Ware washing machine was not sanitizing at time of inspection.					

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

**ST JOSEPH SCHOOL
4122 S BONHAM ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF662	EHF21	H10DAY	MANUAL WARE WASHING		4/24/2013	8	HL1B
			a)Dishwasher is not sanitizing properly. Must sanitize at 50 ppm minimum. Repair.				
	EHF03	COS	HOT HOLDING		4/24/2013		
			Chicken patties on chicken sandwiches in hot hold were at 124F. This product must remain at 135F or above in hot holding.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/24/2013		
			a)Clean the fan in dishwashing area.				

Food Establishment Public Inspection Report**From 4/18/13 thru 4/24/13****ESTABLISHMENT****STARBUCKS COFFEE CO #6634****2335 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1020	EHF28	COS	ALL OTHER VIOLATIONS		4/23/2013	3	HL1B
			a)Heat test strips needed for heat sanitizing dishwasher.				
	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		4/23/2013		
			No food manager registered for site. If not registered in 10 days, a \$50 reinspection fee will be charged.				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF816	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/23/2013	3	HL1B
			Cup used as lid for syrup. Obtain proper lid.				
	EHF25	COS	FOOD CONTACT SURFACES		4/23/2013		
			Mix n Chill machine not cleaned properly. Unit must be disassembled to access splatter area on top inside near center. Excessive grease droplets on heatlamps above fries.				

Food Establishment Public Inspection Report**From 4/18/13 thru 4/24/13**

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1200	EHF28	COS	ALL OTHER VIOLATIONS Clean floor of walk in cooler.		4/18/2013	3	HL1B
	EHF25	COS	FOOD CONTACT SURFACES Microwave needs to be cleaned. b)Plastic cup rack needs to be cleaned.		4/18/2013		

Food Establishment Public Inspection Report**From 4/18/13 thru 4/24/13****ESTABLISHMENT****SUBWAY #7854-213
1401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1201	EHF03	IN	HOT HOLDING		4/24/2013	0	HL1B
			Meatballs at 153 deg F. In compliance.				
	EHF02	IN	COLD HOLDING		4/24/2013		
			Turkey at 34 deg F. In compliance.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/24/2013		
			Clean out the area behind the soda machine. All surfaces need to be sealed and non-porous.				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

SUNSHINE VALLEY CHILD CARE

4618 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD22	EHF13	COS	HACCP PLAN/TIME		4/19/2013	4	HL1B	
			Goulash held past datemark in refrigerator. Discarded.					

SUZYS INTERNATIONAL MARKET

3318 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2108	EHF09	COS	APPROVED SOURCE/LABELING		4/24/2013	4	HL1B	
			a)All products packaged in the store must have a common name, name and address of the place of business and the quantity of the product on the bag.					
	EHF28	COS	ALL OTHER VIOLATIONS		4/24/2013			
			a)Keep all dry products in bags at least 6" off the ground. b)A handwashing sign is needed at the handwashing sink in back. c)Clean condensate from fish freezer.					

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT**TACO BELL
2010 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1230	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/19/2013	0	HL1B	
			Fan blowing into kitchen is dirty.Discontinue use until clean.b)Ceiling panel out of place in back room.c)Air vent in back is dirty.					

**TACO VILLA #10
701 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF631	EHF28	IN	ALL OTHER VIOLATIONS		4/22/2013	4	HL1B	
			A)Corrected. B)Corrected. C)Corrected.					
	EHF12	COS	CROSS CONTAMINATION		4/22/2013			
			A)Ice scoop found buried in ice. Ice scoop handle must remain out of ice at all times.					

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT**TACO VILLA #3
1826 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF750	EHF02	COS	COLD HOLDING		4/24/2013	5	HL1B	
			a)Sliced tomatoes in cold hold were at 46F. b)Diced tomatoes in cold hold were at 46F. These should be at 41F or below.					

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

TAILWIND AMA POST-SECURITY**10801 AIRPORT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2355	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/23/2013	0	H PREOPEN
			Upright refrigerator found at 53 degrees F. Unit must hold at 41 or below. Repair unit as needed. Do not use for potentially hazardous foods until repaired to hold at 41 or below.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		4/23/2013		
			No paper towels at hand sink. Paper towels must always be available at all handsinks.				
	EHF24	H10DAY	THERMOMETERS		4/23/2013		
			Thermometers needed for all cold hold units. Place thermometers in an easy to read location. Check thermometers regularly.				

Food Establishment Public Inspection Report**From 4/18/13 thru 4/24/13**

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD64	EHF10	COS	SOUND CONDITION		4/24/2013	4	HL1B
			Two dented cans on shelf in dry storage. Dented cans are not allowed. If saving the cans for return, the cans must be marked and stored in a designated area.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/24/2013		
			Clean or remove fan from kitchen. All fans in the facility must remain clean. Fans blow bacteria if not clean. b)Discard any pans that are not cleanable.				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

**TAQUERIA AGAVE
3501 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2322	EHF25	COS	FOOD CONTACT SURFACES		4/23/2013	15	HL1B
			Mixer stored unclean.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/23/2013		
			Bag of maseca stored uncovered in back room. b)Containers stored uncovered in walk-in refrigerator.				
	EHF13	COS	HACCP PLAN/TIME		4/23/2013		
			Containers of cooked food stored in walk-in refrigerator without date mark. Must date mark containers on the day of preparation and store no longer than 7 days.				
	EHF02	COS	COLD HOLDING		4/23/2013		
			Eggs on counter at 68 degrees F. Must keep eggs at 41 degrees or below.				
	EHF24	COS	THERMOMETERS		4/23/2013		
			No thermometer in refrigerator.				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

**TAQUERIA RIVERA
2602 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1143	EHF28	H90 DAY	ALL OTHER VIOLATIONS Cover lights in kitchen.		4/24/2013	0	HL1B

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

**THAI ARAWAN
2834 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2249	EHF28	COS	ALL OTHER VIOLATIONS		4/22/2013	11	HL1B
			a)Chicken sitting out in water thawing. Food may not be thawed this way. b)Handwashing signs needed at both handsinks in kitchen. c)Clean gasket area in microwave.				
	EHF21	COS	MANUAL WARE WASHING		4/22/2013		
			a)Food employees were wiping down food contact surfaces with wet rags and no sanitizer. No sanitizer was made in the kitchen for food employees. An approved sanitizer must be used to clean food contact surfaces in kitchen.				
	EHF02	COS	COLD HOLDING		4/22/2013		
			a)Diced tomato at 50F. b)Raw shrimp at 50F. The metal pan that the pans of shrimp are sitting in is not transferring the cold air. Must be 41F.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/22/2013		
			a)Refrigerator is 51F and food inside is 51F. Potentially hazardous food out of temperature for more than 4 hours was voluntarily thrown away.				

Food Establishment Public Inspection Report**From 4/18/13 thru 4/24/13****ESTABLISHMENT****THAI GARDEN
5017 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2280	EHF21	H10DAY	MANUAL WARE WASHING		4/18/2013	6	HL1B
			Dishwasher not sanitizing. b)Wipe down sanitizer found at 0ppm. Must be 100ppm.cos				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/18/2013		
			No paper towels at handsink behind bar.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/18/2013		
			Top of hot water heater vent needs to be repaired.				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

**THAI SPICE RESTAURANT
5813 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2339	EHF27	H10DAY	ESTABLISHMENT PERMIT		4/18/2013	3	HL1B
			Establishment permit not posted. Must pass building safety final inspection before permit is issued.				
	EHF28	IN	ALL OTHER VIOLATIONS		4/18/2013		
			Door installed at mens' restroom.				

Food Establishment Public Inspection Report**From 4/18/13 thru 4/24/13****ESTABLISHMENT****THAI SPOON
500 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF763	EHF25	COS	FOOD CONTACT SURFACES		4/23/2013	6	HL1B
			Handle to scoop found in contact with bulk sugar. Handle must remain out of product.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/23/2013		
			Raw eggs and steak stored over lemons in cooler.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/23/2013		
			No towels at handsink.				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT**TOOT N TOTUM #14
1735 S NELSON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF584					4/23/2013	0	HL1B

**TOOT N TOTUM #55
5901 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF450					4/22/2013	0	HL1B

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

**TOOT N TOTUM #82
5900 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF888	EHF28	IN	ALL OTHER VIOLATIONS		4/24/2013	0	HFOL
			Corrected.				
	EHF21	IN	MANUAL WARE WASHING		4/24/2013		
			a)Corrected. b)Corrected.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		4/24/2013		
			a)Corrected. b)Corrected. c)Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		4/24/2013		
			a)Corrected. b)Corrected. c)Corrected.				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

**TOOT N TOTUM #88
2441 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF766	EHF28	COS	ALL OTHER VIOLATIONS		4/24/2013	0	HL1B	
			a)Clean out bin where lids are stored. b)Face all spoons on top of tea in one direction c)Face all spoons in ice cream cooler in one direction d)Transfer food manager card to this location.					

**TOYS R US
2403 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF500					4/24/2013	0	HL1B

Food Establishment Public Inspection Report**From 4/18/13 thru 4/24/13**

ESTABLISHMENT

TRINITY FELLOWSHIP/PRESS CAFE**5000 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF247	EHF25	COS	FOOD CONTACT SURFACES		4/18/2013	6	HL1B
			Microwave oven needed to be cleaned.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/18/2013		
			Bare wood under cabinets needs to be sealed.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/18/2013		
			No paper towels at handwashing sink in kitchen.				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT**TYLERS BARBEQUE
2014 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1931	EHF20	COS	TOXIC ITEMS		4/24/2013	3	HL1B
			a)Unlabeled bottle of bleach water. Label all chemicals with common name of product.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/24/2013		
			a)Replace light shield in kitchen. b)Label bulk sugar. c)Label bulk flour.				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT**WAFFLE HOUSE #1169
6310 HOLLYWOOD RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1296	EHF25	COS	FOOD CONTACT SURFACES Ice machine needed to be cleaned.		4/24/2013	14	HL1B
	EHF17	COS	HAND WASH WITH SOAP/TOWELS Paper towels were not available at handwashing sink.		4/24/2013		
	EHF14	COS	WATER SUPPLY No hot water at time of inspection.		4/24/2013		
	EHF08	COS	GOOD HYGIENIC PRACTICES Cups without lids and straws in back prep area.		4/24/2013		

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

WAFFLE HOUSE #1239

2108 S WESTERN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1297	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		4/22/2013	21	HL1B
			a)Paper towels at handsink are inaccessible.				
	EHF14	H10DAY	WATER SUPPLY		4/22/2013		
			a)A backflow preventor is needed on the spraywand.				
	EHF02	COS	COLD HOLDING		4/22/2013		
			a)Diced tomatoes in cold well at 52F. Must be 41F or below. b)Shell eggs on top of vent hood were at 59F. This must be at 45F or below. Both of these items were thrown away.				
	EHF20	COS	TOXIC ITEMS		4/22/2013		
			a)No lid on stored waffle iron cleaner in back. Chemicals must be kept closed when in storage. Lid was replaced on chemical.				
	EHF21	H10DAY	MANUAL WARE WASHING		4/22/2013		
			a)Dishwasher is not sanitizing by heat correctly when tested by a heat sanitizing strip.				

Food Establishment Public Inspection Report**From 4/18/13 thru 4/24/13**

ESTABLISHMENT

WAFFLE HOUSE #1239

HF1297	EHF25	H10DAY	FOOD CONTACT SURFACES	4/22/2013	21	HL1B
a)Dishes with food splatter above the venthood. COS b)Clean shelving in reach in cooler. c)Can opener blade needs replaced. It is rusted.						
	EHF28	H10DAY	ALL OTHER VIOLATIONS	4/22/2013		
a)Replace ceiling tile in dry good storage. b)Clean splatter above butter well area. c)Raw egg stored above tomato. COS. d)Lighshield needed on light in reach in cooler. e)Freezer not keeping food frozen. f)Handwashing sign needed at handsink in front.						

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

WAFFLE HOUSE #1354

2804 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1298	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/23/2013	16	HL1B
			Store any to-go cups and lids off the floor in the store room.				
	EHF18	H10DAY	INSECT CONTAMINATION		4/23/2013		
			A small roach was seen by the dishwasher. The last treatment by licensed pest control was 4-9-13.				
	EHF25	COS	FOOD CONTACT SURFACES		4/23/2013		
			a)Store knives in an easily cleanable location.COS b)The can opener holder needed cleaned.COS				
	EHF21	H10DAY	MANUAL WARE WASHING		4/23/2013		
			The dishwasher is not reaching temp to heat sanitize.				
	EHF24	COS	THERMOMETERS		4/23/2013		
			The metal stem thermometer needed calibrated.COS				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

WAFFLE HOUSE #1354

HF1298	EHF02	IN	COLD HOLDING	4/23/2013	16	HL1B
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Bacon at 38 deg. F in refrigerator. In compliance.

	EHF03	IN	HOT HOLDING	4/23/2013		
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Grits at 150 deg. F on steam table. In compliance.

	EHF08	COS	GOOD HYGIENIC PRACTICES	4/23/2013		
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Employees using hand sink in back room for disposing drinks. Use hand sink for hand washing only.

**WALGREENS #01304
5709 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF489					4/18/2013	0	HL1B

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT

**WENDYS #4103
407 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC213					4/19/2013	0	HFOL

**WINDSOR ELEMENTARY
6700 HYDE PKWY**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF81	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/23/2013	5	HL1B
			Water preasure at hand washing sinks is low.				
	EHF03	COS	HOT HOLDING		4/23/2013		
			BBQ chicken was at 125 degrees, temperature dropped after cold BBQ sauce was added, reheat to proper temperature when processing changes temperature.				

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT**WINGSTOP
3300 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1701	EHF25	COS	FOOD CONTACT SURFACES		4/18/2013	3	HL1B	
			Clean metal storage rack located next to ice machine. b)Clean outside of ice machine. c)Metal dish racks located over 3 comp sink need to be cleaned. d)Clean inside of reach in cooler located next to grill.					

Food Establishment Public Inspection Report

From 4/18/13 thru 4/24/13

ESTABLISHMENT**YELLOW CITY STREET FOOD**

909 S MADISON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2380	EHF26	H10DAY	POSTING OF ADVISORIES		4/19/2013	0	H PREOPEN
			Final menu must contain consumer advisory that consuming undercooked food can cause foodborne illness.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/19/2013		
			Fd mgr needed-full time supervisory emp.Repair damage grouting around tiles-kitchen floor. Seal:exposed pipes/holes in walls.Repair/replace:metal racks-reachin cooler no longer easily cleanable.Replace:reachin freezer not commercial grade NSF certified.				
	EHF24	H10DAY	THERMOMETERS		4/19/2013		
			A calibrated stem thermometer is needed to take internal food temperatures.				

Food Establishment Public Inspection Report**From 4/18/13 thru 4/24/13****ESTABLISHMENT****YOUNGBLOOD STOCKYARD CAFE****100 N MANHATTAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF837	EHF07	COS	ADEQUATE HAND WASHING		4/19/2013	7	HL1B
			Employee did not wash hands before putting on gloves & touching clean utensils.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/19/2013		
			Splatter-wall in grill/hot hold area.Dirty aprons stored-clean dish rack.Clean ceiling panels as needed or replace.Clean AC before use.Need light tube covers in kitchen.Backdoor must be selfclose.Therm. must be in warmest part of cooler & easily located.				
	EHF25	COS	FOOD CONTACT SURFACES		4/19/2013		
			Utensil tubs not clean. b)All shelves in kitchen need to be cleaned. c)Cooks make table handles not clean.				