

Food Establishment Public Inspection Report
From 4/25/13 thru 5/1/13

ESTABLISHMENT

ACAPULCO MEXICAN RESTAURANT
727 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1377	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/25/2013	12	HL1B
			Soap not accessible at handsink in kitchen.				
	EHF21	COS	MANUAL WARE WASHING		4/25/2013		
			Sanitizers in kitchen not at proper strength.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		4/25/2013		
			Condensate line in walk-in cooler leaking.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/25/2013		
			Remove any chipped plates from the kitchen. b)Lightshields or shatterproof bulbs needed in back room. c)Repair or replace the edges of the counter in the bar area. Laminate is missing.				
	EHF18	H10DAY	INSECT CONTAMINATION		4/25/2013		
			Roach seen in kitchen. Treatment by pest control company on previous day.				

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ESTABLISHMENT**ACAPULCO MEXICAN RESTAURANT****AFRICAN SAFARI
5945 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1570	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2013	3	HL1B
			Working container of spice without label. All containers must have labels.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/29/2013		
			No paper towels in mens restroom. b)No paper towels in womens restroom.				

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ESTABLISHMENT**ALBERTSON #4203****2200 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF525	EHF25	COS	FOOD CONTACT SURFACES		5/1/2013	3	HL1B
			A spill on top of a meat display case needed cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		5/1/2013		
			Trash can liners were needed in the small trash cans in the meat area.				

ALBERTSONS 4203 DELI & BAKERY**2200 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF72	EHF28	COS	ALL OTHER VIOLATIONS		5/1/2013	0	HL1B
			Clean any build up from the floor in the deli, bakery and produce areas. b)Clean any splatter from walls in deli, bakery and produce.				

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ESTABLISHMENT

AMARILLO SLIMS POOL PALACE**2514 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF380	EHF16	H30 DAY	HAND WASH FACILITIES ADEQUATE		4/30/2013	3	HL1B
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a)Handwash sink is cracked on inside. It must be replaced. The handwash sink must be smooth and easily cleanable. Establishment has 30 days to correct. If not corrected in 30 days, a \$50 reinspection fee may be charged.

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ESTABLISHMENT**ARBYS #1749****2020 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1445	EHF25	COS	FOOD CONTACT SURFACES		4/30/2013	6	HL1B
			Meat slicer stored with meat attached. Unit must be disassembled and then washed, rinsed and sanitized. Ensure all meat is removed from slicer.				
	EHF20	COS	TOXIC ITEMS		4/30/2013		
			Chemical cleaners stored above food equipment. Chemicals must be stored away from foods and food prep equipment.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/30/2013		
			Dishes must air dry before stacking. Dishes stacked wet may grow bacteria before drying if stacked wet.				

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ESTABLISHMENT**BAHAMA BUCKS
700 S FM 2381**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3892					4/27/2013	0	HL1B FOOD

**BEEF O BRADYS BEEFS AT THE BAL
3901 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2362					4/26/2013	0	HL1B

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ESTABLISHMENT**BEST WESTERN CANYON****2801 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC274	EHF21	COS	MANUAL WARE WASHING		4/25/2013	6	HL1B
			Proper ware washing, wash in hot soapy water, rinse in clear hot water, sanitize and air dry.				
	EHF25	COS	FOOD CONTACT SURFACES		4/25/2013		
			Utensils used for serving food should remain in food rather than on cabinet.				

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ESTABLISHMENT**BL BISTRO INC
2203 S AUSTIN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1197	EHF25	COS	FOOD CONTACT SURFACES		4/29/2013	3	HL1B
			Can opener needed to be cleaned.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2013		
			Clean dust off of blower covers in walk in cooler.				

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2152					4/26/2013	0	HFOL

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From 4/25/13 thru 5/1/13

ESTABLISHMENT**BURGER BARN
8528 N US HWY 287**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFP22	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/25/2013	8	HL1B	
			Make table found at 50°. Discard any potentially hazardous food that has been stored in unit for over 4hrs.					
	EHF03	COS	HOT HOLDING		4/25/2013			
			Chili in hot hold found at 115°. Must reheat chili to 165°F and hold at 135°F or above.					

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ESTABLISHMENT**BUSHLAND PTO
700 S FM 2381**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT3876	EHF12	COS	CROSS CONTAMINATION		4/27/2013	11	HL1B FOOD	
			Chili ladle found with product on table out of temp. Clean utensils after use or keep in product.					
	EHF28	COS	ALL OTHER VIOLATIONS		4/27/2013			
			a)All booths must have flooring, plywood, etc. b)Light fixture above food prep area not shielded. All cook teams not serving public have signage indicating private party-no food to public.					

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2150					5/1/2013	0	HL1B

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ESTABLISHMENT

CANYON HIGH SCHOOL

1701 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC134					4/30/2013	0	HL1B

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ESTABLISHMENT

**CHIYOS
4313 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF25	EHF28	COS	ALL OTHER VIOLATIONS		4/30/2013	10	HL1B
			a)Degrease side of fryer. b)Dented can area needs a sign. c)Wipe outside of microwave. d)Lightshields needed above fryers. e)Do not stack hot meat items in cooler with lids closed. They will not cool. f)Handwashing sign needed at handsink.				
	EHF13	COS	HACCP PLAN/TIME		4/30/2013		
			a)Opened package of crab sticks with no date. b) Eggrolls in cooler with no date.				
	EHF20	COS	TOXIC ITEMS		4/30/2013		
			a)Medicine may not be stored in kitchen. b)Bleach over 200 ppm by wok.				
	EHF21	COS	MANUAL WARE WASHING		4/30/2013		
			a)Old datemark stickers must be removed during the washing process. b)Tongs at fry station must be deep cleaned every 4 hours minimum. c)Knife with food debris drying on 3 compartment. Not cleaned good enough.				

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ESTABLISHMENT**CHOP X
1800 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2219	EHF25	COS	FOOD CONTACT SURFACES Ice scoop stored on unclean surface.		4/25/2013	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Clean drip off of venthood.		4/25/2013		

**COLORADO BREEZE
3700 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM424	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED Full time employee needs to take and pass food manager class.		4/25/2013	0	H PREOPEN

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ESTABLISHMENT

**COOL CAT
2200 SE 27TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM55	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		4/30/2013	9	HL1B
			Manager not aware of cold hold temperature requirements. Food mgr class is second Wednesday of each month.				
	EHF25	COS	FOOD CONTACT SURFACES		4/30/2013		
			Mixer blade touching non sanitary surface.				
	EHF15	COS	EQUIPMENT ADEQUATE		4/30/2013		
			Refrigerator not at proper temperature.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/30/2013		
			Sink is dripping. Repair as needed. b)Floor is rusting and not easily cleanable. Reseal or replace floor. 90 days to correct.				

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**COOL CAT TOO
2601 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2207	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/30/2013	10	HL1B
			Employee drink stored with food product. Separate employee foods and label to avoid misuse.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		4/30/2013		
			Handsink is blocked. Second notice this violation. Handsink must be available for employees to wash hands. Future violations of this item may result in a \$50 reinspection fee.				
	EHF11	COS	PROPER HANDLING RTE		4/30/2013		
			Employee touched ice with bare hand. Gloves must be worn or utensil used to touch ice.				
	EHF20	COS	TOXIC ITEMS		4/30/2013		
			Chemicals must be stored below and away from food products.				

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ESTABLISHMENT**CRESTVIEW ELEMENTARY****80 HUNSLEY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC207					4/30/2013	0	HL1B

DAYS INN MED CTR**2102 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF86	EHF02	COS	COLD HOLDING		4/29/2013	5	HL1B

A)Milk holding at 57 degrees. Must stay below 41 degree at all times.

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ESTABLISHMENT

DENNYS RESTAURANT #6674

1710 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF392	EHF21	IN	MANUAL WARE WASHING		4/25/2013	0	HFOL
			a)Corrected to not leak.				
	EHF28	IN	ALL OTHER VIOLATIONS		4/25/2013		
			a)Corrected.				

DOLLAR GENERAL STORE #11624

4308 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1876	EHF28	COS	ALL OTHER VIOLATIONS		4/25/2013	0	HL1B
			a)Lid is needed for trash can in ladies restroom.				

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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	EHF25	IN	FOOD CONTACT SURFACES 2 corrections.		4/26/2013	0	HFOL
	EHF28	IN	ALL OTHER VIOLATIONS 1 correction.		4/26/2013		

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**DONG PHUONG
2218 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF171	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/30/2013	15	HL1B
			Container of mustard plant in water offered for consumer self-service without a lid or other effective sneeze guard.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		4/30/2013		
			Ice machine found unclean. Must clean to prevent the accumulation of residue.				
	EHF12	COS	CROSS CONTAMINATION		4/30/2013		
			Raw unpackaged fish offered for consumer self-service. No unpackaged raw meat can be offered for consumer self-service.				
	EHF09	COS	APPROVED SOURCE/LABELING		4/30/2013		
			Cooked chicken packaged and offered for consumer self-service without label. Label must include common name of food, list of ingredients if made from more than 2 ingredients, quantity of contents, name and place of business.				
	EHF13	COS	HACCP PLAN/TIME		4/30/2013		
			Packaged cooked chicken removed from temperature control without marking package with point in time which is four hrs past the point in time when food was taken out of temp control. Must discard after 4 hrs.				

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ESTABLISHMENT

**DONUT STOP INC
100 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC259	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/25/2013	3	HL1B
			No paper towels at handwashing sink in kitchen.				

**DOUGS BARBQUE
3313 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF40	EHF20	COS	TOXIC ITEMS		4/30/2013	7	HL1B
			a)Bleach sanitizer over 200 ppm.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/30/2013		
			a)Do not place dirty gloves/rags on handsink. It must remain sanitary.				

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ESTABLISHMENT

EDDIES NAPOLIS ITALIAN RESTAUR

2301 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC313	EHF11	COS	PROPER HANDLING RTE		4/25/2013	10	HL1B
			Handling ready to eat food with bare hands, use gloves or utensils.				
	EHF25	COS	FOOD CONTACT SURFACES		4/25/2013		
			a)Slicer needed to be cleaned. b)Oven tops where utensils are kept need to be cleaned.				
	EHF24	COS	THERMOMETERS		4/25/2013		
			No thermometer found in pizza reachin.				
	EHF28	IN	ALL OTHER VIOLATIONS		4/25/2013		
			1 correction from previous inspection.				

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ESTABLISHMENT

**EDIBLE ARRANGEMENTS
121 WESTGATE PKWY WEST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2384	EHF02	IN	COLD HOLDING Coolers holding at 40 degrees.		4/29/2013	0	HL1B

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ESTABLISHMENT

**EL BRACERO
2116 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1183	EHF03	COS	HOT HOLDING		4/25/2013	18	HL1B
			a)Rice was in a plastic bin on steam table. It was sitting at 100F. The heat was not being transferred because of the plastic pan. This was corrected and held properly at 135F.				
	EHF13	COS	HACCP PLAN/TIME		4/25/2013		
			a)Pre-made chile rellenos with no date mark. b)Cooked meat with no date mark. Date mark all cooked potentially hazardous food items. These were dated on site.				
	EHF20	COS	TOXIC ITEMS		4/25/2013		
			a)Unlabeled spray bottle with yellow chemical inside. Label all chemicals with common name.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		4/25/2013		
			a)Window being left open with no screen. In order for windows to be left open, a screen must be present to prevent insects and dust from entering the kitchen. This was closed.				
	EHF21	COS	MANUAL WARE WASHING		4/25/2013		
			a)0 ppm bleach sanitizer registered in bucket for wipedowns in kitchen. Bleach was added to the proper level.				

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ESTABLISHMENT

EL BRACERO

HF1183	EHF28	COS	ALL OTHER VIOLATIONS	4/25/2013	18	HL1B
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a)Raw fish on top of tortillas in cooler. Do not store raw items on top of ready to eat items.

**EL MANANTIAL
3823 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1441	EHF21	IN	MANUAL WARE WASHING		4/26/2013	0	HFOL

Dishwasher now sanitizing.

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ESTABLISHMENT**EL TEJAVAN
3801 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF339	EHF25	H10DAY	FOOD CONTACT SURFACES		4/26/2013	6	HL1B
			Vegetable containers in walk in cooler need to be cleaned.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/26/2013		
			Make table refrigerator not at proper temperature. Repair unit to hold at 41°F or below. This temperature must be maintained at all times. Do not use this unit for potentially hazardous foods until repaired.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/26/2013		
			Replace:broken thermometer case-reachin cooler, ice scoop,door gasket-walkin cooler. Clean:rack w/togo containers,blowers,door handle & shelves-walkin cooler.Seal hole in ceiling above dishwash. Seal/paint walls-walkin. Store mops upright & hang to dry.				

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ESTABLISHMENT

**EL TROPICO
1111 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF539	EHF27	COS	ESTABLISHMENT PERMIT	Establishment permit not posted.	5/1/2013	3	HL1B

**ENGLISH FIELDHOUSE RESTAURANT
10610 AMERICAN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM426	EHF28	H10DAY	ALL OTHER VIOLATIONS	Needs to have sign with name and permit number on both sides of vehicle.	4/26/2013	0	H PREOPEN

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ESTABLISHMENT

FAMILY DOLLAR STORE #3478

3460 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF151					4/25/2013	0	HL1B

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ESTABLISHMENT

FAT CAT FISH MARKET

1309 DUMAS DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1063	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		4/26/2013	0	HFOL	
			Grease build up still hasn't been cleaned from vent hood filters. If this is not done by the next inspection, a \$50 reinspection fee will be charged.					
HF1063	EHF28	IN	ALL OTHER VIOLATIONS		4/29/2013	0	HFOL	
			Corrected from previous inspection.					

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ESTABLISHMENT**FLAMING GRILL CAFE
3318 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2394	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2013	0	H PREOPEN
			a)Repair ceiling. b)Repair tile in mop sink room.				

**FUENTES EDDIE
700 S FM 2381**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3878					4/27/2013	0	HL1B FOOD

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ESTABLISHMENT**GLENWOOD ELEMENTARY**

2409 S HOUSTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF655	EHF15	COS	EQUIPMENT ADEQUATE		4/29/2013	3	HINVEST	
			Freezer out of temperature, product moved to other freezer or disposed of.					

GONZALEZ RAMIRO
4511 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFM427	EHF14	H10DAY	WATER SUPPLY		4/25/2013	0	H PREOPEN	
			Backflow prevention device needed on inlet hose.					
	EHF28	IN	ALL OTHER VIOLATIONS		4/25/2013			
			There is adequate room for both businesses to operate out of commissary a La Milpa.					

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ESTABLISHMENT**GOODIES ON THE GO
2909 GREG ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFRM203					4/30/2013	0	HL1B

**H & R FOODS LP
609 S GRANT ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF265					4/29/2013	0	HL1B

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ESTABLISHMENT**HAGY LEARNING CENTER****1301 STREIT DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD63					4/29/2013	0	HL1B

HAMPTON INN & SUITES**6901 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2396	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/30/2013	0	HL1B

A drying rack or other non-porous surface is needed for air drying dishes. b)Touch up paint or laminate areas of cabinets that have worn corners or missing laminate. c)Post the new permit when it arrives.

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ESTABLISHMENT

HASTINGS HARDBACK CAFE

5512 GEM LAKE RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1097					5/1/2013	0	HL1B

HUMMERS

2600 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF721	EHF15	IN	EQUIPMENT ADEQUATE		4/25/2013	0	HFOL	
			a)Corrected to hold food at 41F.					

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ESTABLISHMENT**JACKSON SQ FOUNTAIN & GRILL**

400 SW 14TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF194	EHF20	COS	TOXIC ITEMS		4/29/2013	3	HL1B
			Spray bottle in kitchen not labeled.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/29/2013		
			Gaskets on reach-in need to be replaced. 2 corrections from previous inspection.				

KIDS KOLLEGE

2620 RUSSELL LONG BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC276					4/25/2013	0	HL1B

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ESTABLISHMENT

KIRKLAND COURT HEALTH & REHABI

1601 KIRKLAND DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1696					4/25/2013	0	HL1B

LA CHOZA

1405 N GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF864	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/29/2013	0	HL1B
			Inspection report not posted.				

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

LA QUINTA INN #0639

2108 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1338	EHF21	H30 DAY	MANUAL WARE WASHING		4/29/2013	8	HL1B
			A)Establishment does not have proper facilities to wash dishes, must either install a 3 compartment sink with drain boards or go fully pre-packaged within 30 days. B)All dishes must be washed, rinsed, sanitized and air dry at least every 24 hours.				
	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		4/29/2013		
			A)Corrected.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2013		
			A)Employee food must be kept separate from guest foods.				
	EHF02	COS	COLD HOLDING		4/29/2013		
			A)Milk holding at 50 degrees, must maintain 41 degrees or below at all times. Discarded.				

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT**LAO MARKET
5813 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF843	EHF21	IN	MANUAL WARE WASHING		4/26/2013	0	HFOL
			Food production has ceased.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/26/2013		
			Mopsink needed at establishment. b)Lightshields needed above food prep area. To be corrected within 90 days. c)1 correction from previous.				

**LAS CHACALOSAS
1533 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2133					4/26/2013	0	HL1B

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

**LEGEND CUSTOM SHOP LLC
10411 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1756					4/26/2013	0	HL1B

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT**LITTLE CAESARS
1401 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF263	EHF28	IN	ALL OTHER VIOLATIONS		5/1/2013	0	HFOL
			a) b)corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		5/1/2013		
			Corrected.				
	EHF16	IN	HAND WASH FACILITIES ADEQUATE		5/1/2013		
			Corrected.				

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

**LUPITAS MEX FOOD #2
1706 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2393	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		4/26/2013	0	H PREOPEN
			Towels need to be accessible at the handsink in the kitchen.				
	EHF14	H10DAY	WATER SUPPLY		4/26/2013		
			A backflow prevention device is needed on the hose.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/26/2013		
			A food manager is needed at this location within 45 days.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/26/2013		
			A lightshield is needed in the storage room. b)Post last inspection,food mgr card and permit when they arrive.				
HF2393	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/26/2013	3	HFOL
			Post a valid food manager card within 45 days.				

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

LUPITAS MEX FOOD #2

HF2393

EHF28

H45 DAY

ALL OTHER VIOLATIONS

4/26/2013

3

HFOL

Post the last inspection, food manager card and permit when it arrives.

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

**MARBLE SLAB CREAMERY
201 WESTGATE PKWY WEST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF855	EHF15	H 4 HOUR	EQUIPMENT ADEQUATE		4/29/2013	3	HL1B
			Cooler holding product at 47-50°. Must be fixed to maintain 41° or below at all times. There is no room to move freshly delivered ice cream mix which is perishable so cooler must be fixed within 4 hours or product will be discarded.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2013		
			Clean behind coolers on serving line.				
HF855	EHF15	IN	EQUIPMENT ADEQUATE		4/29/2013	0	HFOL
			Corrected.				
HFK8	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/25/2013	3	HL1B
			Test strips needed for wipe down solutions.				

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

MARBLE SLAB CREAMERY

HFk8	EHF21	COS	MANUAL WARE WASHING	4/25/2013	3	HL1B
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Bleach wipe down solution found at 0ppm, must be 100ppm for wipe down.

MARTIN ROBERT A

700 S FM 2381

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3881					4/27/2013	0	HL1B FOOD

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

MCDONALDS
3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF304	EHF02	COS	COLD HOLDING		4/30/2013	8	HL1B
			A)Liquid eggs found in cooler at 57 degrees, must be held below 41 degrees at all times to prevent bacterial growth. B)Breakfast burrito found on counter at 77 degrees, must maintain 41 degrees or below at all times if going to be held cold.				
	EHF20	COS	TOXIC ITEMS		4/30/2013		
			A)Sanitizer spray bottle found over 400ppm, must be at proper strength of 200ppm.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/30/2013		
			A)All employees working with food must wear a hair restraint. B)Test strips needed for sanitizer.				

4402 TECKLA BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1465	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2013	8	HL1B
			a)Clean debris from dishwasher filter. b)Wipe down drip on venthood. c)Rags need to be stored in sanitizer when not in use. d)Wipe out shelves that wrappers sit on.				

Food Establishment Public Inspection Report**From 4/25/13 thru 5/1/13**

ESTABLISHMENT**MCDONALDS**

HF1465	EHF20	COS	TOXIC ITEMS	4/29/2013	8	HL1B
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a)Disinfectant spray hanging on rack with clean dishes. Do not hang chemicals with clean dishes.

	EHF03	COS	HOT HOLDING	4/29/2013		
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a)Sausage gravy was sitting on the cook line at 104F. This product must remain at 135F or above when on the cookline. If it will not be used, product should be removed off the cookline to an area where it cannot be used as food for customers.

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT**MIDNIGHT RODEO
4400 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF414	EHF23	IN	SEWAGE/WASTEWATER		4/30/2013	0	HFOL
			a)Corrected. b)Corrected.				
	EHF19	IN	RODENTS/ANIMALS/OPENINGS		4/30/2013		
			a)Corrected.				
	EHF16	IN	HAND WASH FACILITIES ADEQUATE		4/30/2013		
			a)Corrected.				
	EHF14	IN	WATER SUPPLY		4/30/2013		
			a)Corrected.				

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT**MOMMA LUS
700 S FM 2381**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT3882					4/26/2013	0	HL1B FOOD

**OASIS
900 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC286					4/30/2013	0	HL1B

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

**PACIFIC RIM
2061 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF9	EHF28	IN	ALL OTHER VIOLATIONS	b)Corrected. c)Corrected. d)Corrected.	4/30/2013	0	HFOL

**PALO DURO CREEK GOLF CLUB
50 COUNTRY CLUB DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC268	EHF25	COS	FOOD CONTACT SURFACES	Tea nozzle needed to be cleaned.	4/30/2013	3	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS	Single use utensils in trays need to be turned same direction so that only handles are touched.	4/30/2013		

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

PEI WEI ASIAN DINER

3350 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1498	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2013	11	HL1B
			A)Test strips must be kept available to all employees at all times.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		4/29/2013		
			A)Water bath on cooks line is leaking onto togo containers. Leak must be repaired within 10 days and togo container stored away from leak.				
	EHF20	COS	TOXIC ITEMS		4/29/2013		
			A)Chemical bottles found stored with dishes. (Repeat) All chemicals must be stored away from food contact surfaces. \$50 reinspection fee will be charged next time it is seen.				
	EHF02	COS	COLD HOLDING		4/29/2013		
			A)Raw chicken holding at 50 degrees, B)Pre-cooked fried chicken holding at 49 degrees. All product was rapidly chilled to 41 degrees.				

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

PETRO STOPPING CENTERS I S R

8500 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1559	EHF02	COS	COLD HOLDING		4/26/2013	36	HL1B
			Bacon held out of refrigeration and not in a crispy state. Bacon may be held without temperature control only in a crispy state. Well done. Numerous potentially hazardous food items being thawed at room temperature.				
	EHF12	COS	CROSS CONTAMINATION		4/26/2013		
			Bag of carrots with holes in bag setting on wet floor in walk in cooler. Water from condensation drips falling onto pot of food after forming on dirty shelf bottom. Mold found on juicer blades when juicer was being used.				
	EHF09	COS	APPROVED SOURCE/LABELING		4/26/2013		
			No label on two bulk containers with white granular product. All non easily identifiable foods must have a label to prevent misuse.				
	EHF10	COS	SOUND CONDITION		4/26/2013		
			Dented cans on rack in dry storage. Dented cans may contain bacteria. Dented can must be separated and marked or stored in a designated location for return. Food items labeled refrigerate after open found not refrigerated.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/26/2013		
			Employee drinks on food prep counters with no lid/straw or sport cap. Drinks must have approved lid/straw. Never put open employee drinks in areas where a spill will contaminate foods or food surfaces.				

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

PETRO STOPPING CENTERS I S R

HF1559	EHF17	COS	HAND WASH WITH SOAP/TOWELS	4/26/2013	36	HL1B
			No soap in mens restroom for employees. Soap is required at all times. One paper towel dispenser at wait station not working.			
	EHF19	COS	RODENTS/ANIMALS/OPENINGS	4/26/2013		
			Gap at bottom of back door. Seal to prevent dust, insects and rodents from entering.			
	EHF22	H24 HOUR	MANAGER KNOWLEDGE/CERTIFIED	4/26/2013		
			Manager on duty not knowledgeable of food safety rules.			
	EHF20	H24 HOUR	TOXIC ITEMS	4/26/2013		
			Bottle toxic chemical stored in kitchen with food product. Never store chemicals with food.			
	EHF25	H24 HOUR	FOOD CONTACT SURFACES	4/26/2013		
			Clean: shelves, coolers, gaskets, handles, ovens, grills, slicers, equip, etc thoroughly.Clean daily. Clean ice maker w/pink mold inside.Remove ice, clean, sanitize & air dry before reusing.Broken plastic tubs used for fd. Discontinue using broken equip.			
	EHF28	H24 HOUR	ALL OTHER VIOLATIONS	4/26/2013		
			Clean:bulk containers,fan@waitstaff,dishwasher top,blower covers,barewood shelf bottom over hot hold unit(no bare wood surfaces allowed in kitchen).Items not covered in walkin.Fd not cooling should be covered when stored in walkin.Pay \$50 rein fee.			

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

PETRO STOPPING CENTERS I S R

HF1559		4/30/2013	0	HL1B
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**PIZZA HUT
110 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC229	EHF25	COS	FOOD CONTACT SURFACES		4/30/2013	3	HL1B

a)Tea nozzle needed to be cleaned. b)Vent hood over pizza oven needed to be cleaned.

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

PLEASANT VALLEY ELEMENTARY

4413 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF654	EHF08	COS	GOOD HYGIENIC PRACTICES		4/30/2013	4	HL1B	
			Employee sandwich found on 3 compartment sink. b)Employees plate of fish sticks found next to food preparation table. Employees must eat in designated area separate from kitchen.					

POTTER HOUSE 6800 PLUM CREEK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF209	EHF28	COS	ALL OTHER VIOLATIONS		4/30/2013	0	HL1B	
			Need a Spanish handwashing sign in employee restroom.					

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT**RASCALS
717 SW 16TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2350					4/29/2013	0	HFOL

**REEVES - HINGER ELEMENTARY
1005 21ST ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC124	EHF28	IN	ALL OTHER VIOLATIONS		4/25/2013	0	HL1B	
			1 correction from previous inspection.					

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

RIVER ROAD MIDDLE SCHOOL

9500 N US HWY 287

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1848	EHF28	COS	ALL OTHER VIOLATIONS		5/1/2013	0	HL1B
			Tray of salads not placed directly behind sneeze guard.				

ROCK N ROLL SODA SHOP

404 15TH ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC208					4/30/2013	0	HL1B

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

**SAMURAI
1800 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2358	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/25/2013	10	HL1B
			Glassware left out to dry on towel. Must be left out to air dry on a drying rack or mat.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/25/2013		
			Washing glassware in handsink. Only hands are to be washed in the handsink.				
	EHF25	COS	FOOD CONTACT SURFACES		4/25/2013		
			Food debris needs to be cleaned from microwaves.				
	EHF24	COS	THERMOMETERS		4/25/2013		
			Thermometer in fridge broken.				

Food Establishment Public Inspection Report**From 4/25/13 thru 5/1/13****ESTABLISHMENT****SAVA ITALIANO
4000 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2297	EHF24	COS	THERMOMETERS		4/30/2013	18	HINVEST
			The metal stem thermometers needed calibrated approx 10°.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		4/30/2013		
			Condensation is leaking in the cheese/salad cooler.				
	EHF02	COS	COLD HOLDING		4/30/2013		
			Shrimp and other potentially hazardous foods at 52°F for unknown length of time. Steak at 73°F. Out of temperature foods discarded.				
	EHF13	COS	HACCP PLAN/TIME		4/30/2013		
			Soup from 4-17, kept in refrigeration longer than 7 days. It was discarded.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/30/2013		
			The refrigerated table on the line is not keeping food at proper temperature. The air temperature is 57°F. Do not use until it operates properly.				

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

SAVA ITALIANO

HF2297	EHF28	H90 DAY	ALL OTHER VIOLATIONS	4/30/2013	18	HINVEST
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Lightshields needed in the walk in cooler.
 *PH of salad dressings are 4.0-4.5. Salad is bagged and pre-washed at manufacturer.

SCHLOTZSKYS DELI

907 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HFC122	EHF08	COS	GOOD HYGIENIC PRACTICES		4/30/2013	7	HL1B
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Container with personal food on boxes in walkin.

	EHF24	COS	THERMOMETERS		4/30/2013		
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Thermometer broken in reachin.

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

**SERRANOS MEXICAN FOOD
3701 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2386	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/29/2013	0	HL1B	
			Ceiling tiles in food prep area must be smooth and easily cleanable.					

**SHIPS LOUNGE
1113 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1496					4/26/2013	0	HL1B

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

**SNO BALL STOP
100 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC130					4/30/2013	0	HL1B

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

**SNOWBALL EXPRESSO
2200 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM34	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/30/2013	14	HL1B
			Test strips needed.				
	EHF20	H10DAY	TOXIC ITEMS		4/30/2013		
			Wipe down sanitizer over 200ppm. Must be 100pm for wipe down and 50ppm for dishes.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/30/2013		
			Handsinks are being used as dump sink.				
	EHF07	COS	ADEQUATE HAND WASHING		4/30/2013		
			Employee did not wash hands before putting on gloves.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		4/30/2013		
			Keep windows closed between customers.				

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

**SONIC DRIVE IN
1910 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF540	EHF07	COS	ADEQUATE HAND WASHING		5/1/2013	13	HL1B
			Employee began putting on gloves without handwash. Hands must be washed prior to touching gloves to put on.				
	EHF20	COS	TOXIC ITEMS		5/1/2013		
			Bottle glass cleaner stored on top of ice machine. Never store chemicals above foods.				
	EHF21	COS	MANUAL WARE WASHING		5/1/2013		
			Sanitizer not at proper strength used to wipe down equipment.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		5/1/2013		
			Clean all utensils, pans, kitchen/refrig equip, mixers, slicers, cooks make table, handles, grease & fuzz buildup, fd pkg slots,ice machine,dish racks. Repair rubber seal ice mach.Tea nozzles set on soda mach drain grate.Produce tong handle touch lemons.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/1/2013		
			Clean walkin cooler: handles, mold, freezer gasket & blower covers. Wash/sanitize shelves & blower. Condensation dripping on boxes stored below blower unit.Holes in ceiling exposing kitchen to attic dust. Personal items stored on fd cases,racks, etc.				

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

SOUTH GEORGIA ELEMENTARY**5018 SUSAN DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF31	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2013	0	HL1B
			a)Clean underside top of hot hold unit.				

STUMPYS LOUNGE**721 SW 16TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1289					4/29/2013	0	HFOL

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT**SUBWAY #7323-211
5807 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1199	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/25/2013	0	HL1B	
			No single service items-napkins,fd containers can be stored under drain lines or sinks.Remove.Seal porous areas of floors in kitchen.Missing tiles.Seal/paint pourous areas-walls.Plaster wall & seal bare sheetrock.Don't hang jackets from fd/equip storage.					

**SUPER 8 MOTEL
2909 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1598	EHF25	COS	FOOD CONTACT SURFACES		4/29/2013	6	HL1B	
			Utensil for gravy should be kept in product to maintain temperature.					
	EHF20	COS	TOXIC ITEMS		4/29/2013			
			Sanitizer in three compartment sink was over 200 PPM Cl should be 50 to 100.					

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT**TACO BELL #28928****611 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC317	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/25/2013	3	HL1B
			Walkin cooler was not maintaining product at 41 or below.				
HFC317	EHF15	IN	EQUIPMENT ADEQUATE		4/30/2013	0	HFOL

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT**TACOS EL TULE
3623 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1576	EHF08	COS	GOOD HYGIENIC PRACTICES		4/30/2013	4	HL1B
			Rags stored in handsink. Hanksink is for handwashing only.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/30/2013		
			Beans stored uncovered in refrigerator. b)Rice stored uncovered in refrigerator.				

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

**TACOS LA HACIENDA
1021 SW 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2119					4/26/2013	0	HL1B
HF128					4/26/2013	0	HL1B

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2355	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/30/2013	0	HL1B	
			Ensure all refrigerators have thermometers in the warmest part of the unit. b)Have sanitizer test strips available at both pre and post security. c)Keep last inspection posted with permit(when it arrives) and with food mgr card.					

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

**TASCOSA GOLF CLUB
4502 FAIRWAY DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF435	EHF28	H90 DAY	ALL OTHER VIOLATIONS		5/1/2013	6	HL1B
			A pre-opening inspection must be done on the new bar area before it can be opened.				
	EHF24	COS	THERMOMETERS		5/1/2013		
			Thermometer needed in make table.				
	EHF25	COS	FOOD CONTACT SURFACES		5/1/2013		
			Clean food debris from can opener.				

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT**THAI GARDEN
5017 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2280	EHF28	IN	ALL OTHER VIOLATIONS Top of vent fixed.		4/29/2013	0	HFOL
	EHF21	IN	MANUAL WARE WASHING Dishwasher now sanitizing.		4/29/2013		

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT**THAI HOUSE RESTAURANT****5601 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF136	EHF25	COS	FOOD CONTACT SURFACES		4/25/2013	7	HL1B
			Rice spoon stored in water at 125°F. Must be 135°F or above. b)Sugar spoon handle found below food level in container. Handles must be stored above food level.				
	EHF13	COS	HACCP PLAN/TIME		4/25/2013		
			Container of egg rolls stored without datemark in reach-in refrigerator.				

**TNT SNOWCONES
3405 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM139					4/30/2013	0	HL1B

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

TOOT N TOTUM #44

5424 RIVER RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2151	EHF29	IN	RECOGNITION		4/30/2013	0	HL1B	
			Store is especially clean and manager is very knowledgeable of cleaning procedures and vigilant in conveying procedures to staff.					

TOOT N TOTUM #7

1801 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF204					5/1/2013	0	HL1B

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

UNITED SUPERMARKET #523

5601 W AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1679	EHF03	COS	HOT HOLDING		4/30/2013	5	HL1B
			Chicken in hot hold temped at 119. Chicken was taken out reheated to 160, then returned and held at 135.				
HF298	EHF25	COS	FOOD CONTACT SURFACES		4/30/2013	6	HL1B
			Cooler handles on seafood cooler need to be cleaned.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		4/30/2013		
			Walk in cooler in meat market is leaking on floor.				

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT**WAFFLE HOUSE #1354
2804 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1298	EHF21	IN	MANUAL WARE WASHING Corrected.		5/1/2013	0	HFOL
	EHF28	IN	ALL OTHER VIOLATIONS Corrected.		5/1/2013		
	EHF18	IN	INSECT CONTAMINATION Last treatment invoice 4/25/13. Corrected.		5/1/2013		

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

WAFFLE HOUSE #534

2110 S COULTER ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1295	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/25/2013	17	HL1B
			Clean any areas of floor that have dark build up, under equipment and in corners.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		4/25/2013		
			The ice bucket needs to be cleaned. b)Trays used to store coffee mugs needs to be cleaned. c)Clean all frequently touched handles and surfaces in kitchen. Food build up on walk-in doors and cooler doors by grill.				
	EHF24	H10DAY	THERMOMETERS		4/25/2013		
			A metal stem thermometer is needed to check internal temperatures of food.				
	EHF02	COS	COLD HOLDING		4/25/2013		
			Sliced tomato and waffle batter in cold hold by grill at 58-67°F for unknown length of time. Discarded. Do not use this unit until it holds food at 41°F or below.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/25/2013		
			The two door refrigerator in the back is holding food at 46°F. Door does not close properly. All cold hold units must be able to keep food at 41°F on colder.				

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

WAFFLE HOUSE #534

HF1295	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS	4/25/2013	17	HL1B
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Soap was not available at the handsink in the back room.

**WAL-MART #822 BAKERY
3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF362	EHF02	IN	COLD HOLDING		4/30/2013	0	HL1B

A)All coolers holding at 40 degrees.

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

**WAL-MART #822 DELI
3700 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF379	EHF08	COS	GOOD HYGIENIC PRACTICES		4/30/2013	7	HL1B
			A)Hand sink being used to store chemicals, hand sinks are for hand washing only.				
	EHF20	COS	TOXIC ITEMS		4/30/2013		
			A)Chemical bottle found without any labeling, all chemicals must have labels.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/30/2013		
			A)Corrected. B)Corrected. C)Corrected. D)Tighten hand sink faucet.				

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT**WAL-MART #822 GROCERY**

3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF532	EHF28	COS	ALL OTHER VIOLATIONS		4/30/2013	0	HL1B
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A)Several cases with frozen foods are stocked above the fill line causing foods to become soft, all frozen foods must remain frozen. B)Several cold coolers overstocked not allowing proper air flow. Do not over stock.

WAL-MART #822 MEAT & SEAFOOD

3700 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF355	EHF28	IN	ALL OTHER VIOLATIONS		4/30/2013	3	HL1B
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A)Corrected. B)Corrected. C)Corrected.

	EHF24	COS	THERMOMETERS		4/30/2013		
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A)All thermometers inside meat coolers were broken, must replace.

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

WESTOVER PARK INTERMEDIATE

7200 PINNACLE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF877					4/26/2013	0	HL1B

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

**WHISKERS
1219 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2395	EHF28	H24 HOUR	ALL OTHER VIOLATIONS		4/30/2013	0	H PREOPEN
			Attic needs a cover. b)All corrections need to be made prior to opening.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/30/2013		
			Food manager needed within 45 days.				
	EHF23	IN	SEWAGE/WASTEWATER		4/30/2013		
			Corrected.				
	EHF27	IN	ESTABLISHMENT PERMIT		4/30/2013		
			Corrected.				
	EHF25	H24 HOUR	FOOD CONTACT SURFACES		4/30/2013		
			Clean everything in establishment. Floors, walls, ceiling all food contact surfaces. b)Seal shelving.				

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

WHISKERS

HF2395	EHF14	IN	WATER SUPPLY Corrected.	4/30/2013	0	H PREOPEN
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HF2395	EHF28	IN	ALL OTHER VIOLATIONS OK to open.	5/1/2013	0	H PREOPEN
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Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

WIENERSCHNITZEL #303

600 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2167	EHF15	H10DAY	EQUIPMENT ADEQUATE		5/1/2013	17	HL1B
			Ice cream machine leaks from front seal. Repair as needed. Small cooler at front counter found at 50°F. Unit must hold at 41° or less.				
	EHF07	COS	ADEQUATE HAND WASHING		5/1/2013		
			Employees did not wash hands before putting on gloves to handle food.				
	EHF10	COS	SOUND CONDITION		5/1/2013		
			Dented cans food product on shelf in dry storage.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		5/1/2013		
			Clean dish rack shelf is dirty. Excessive splatter above make table and not cleaned previous day. Hot hold lamps have grease buildup. Can opener and holder not clean. Plastic utensil containers dirty.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		5/1/2013		
			Tea dispenser-broken plastic. Emp purses, keys & phones on counters used for fd prep, touching condiment containers. Dishes stacked wet, must air dry. Fan in kitchen needs cleaned. Condensation dripping in coolers on fd containers. Don't store below drip line.				

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT

WIENERSCHNITZEL #303

HF2167	EHF21	COS	MANUAL WARE WASHING	5/1/2013	17	HL1B
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Employee using wrong dish wash procedure. Dishes must be washed, rinsed, sanitized and air dry only. Employee skipped rinse. All sanitizer in ready to use buckets found not strong enough. Ammonia sanitizers should test between 200-400ppm.

WILLOW VISTA INTERMEDIATE

7600 PAVILLARD DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF218					5/1/2013	0	HL1B

Food Establishment Public Inspection Report

From 4/25/13 thru 5/1/13

ESTABLISHMENT**YOUNGBLOOD STOCKYARD CAFE****100 N MANHATTAN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF837	EHF28	IN	ALL OTHER VIOLATIONS		4/30/2013	0	HFOL
			Corrected.				
	EHF25	IN	FOOD CONTACT SURFACES		4/30/2013		
			a,b,c,d,e,f,g,h corrected.				

ZEST E TACO**2418 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF249	EHF28	COS	ALL OTHER VIOLATIONS		4/29/2013	0	HL1B
			Inspection report not posted. B)Light shields installed. IN.				