

Food Establishment Public Inspection Report
From 4/4/13 thru 4/10/13

ESTABLISHMENT

ABUELITAS RESTAURANT
910 N FILLMORE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2385	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		4/10/2013	0	H PREOPEN
			Need paper towels in restroom.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		4/10/2013		
			Food manager needed at establishment. Must take course and pass test within 45 days after opening. Class is 5/8/13 at 8:00 am at our office.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		4/10/2013		
			Need more food contact surface area in kitchen for food preparation.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/10/2013		
			Wooden shelves in kitchen needed to be painted or sealed. b)Need handwashing sign in Spanish at handsink in kitchen.cos				

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From 4/4/13 thru 4/10/13

ESTABLISHMENT**AMARILLO CLUB
600 S TYLER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/10/2013	0	HFOL
			a)Corrected. b)Corrected. c)Post current food establishment permit. d)Post current catering permit.				
	EHF15	IN	EQUIPMENT ADEQUATE		4/10/2013		
			Corrected.				

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From 4/4/13 thru 4/10/13

ESTABLISHMENT**AMARILLO HIGH SCHOOL
4225 DANBURY DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF647	EHF02	IN	COLD HOLDING Cut melons holding at 39°F.		4/9/2013	0	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS Frozen bread stored on condensor drain lines in freezer. Store away from all drain lines.		4/9/2013		

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ESTABLISHMENT

ANDERSON MERCHANDISERS**421 SE 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF722	EHF28	H5DAYS	ALL OTHER VIOLATIONS		4/10/2013	5	HL1B
			Raw eggs stored over ready to eat food.				
	EHF02	COS	COLD HOLDING		4/10/2013		
			Food found in make table above 50°F. Food was thrown out.				

ARAMARK DINING HALL/CATERING**2402 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFCK24					4/10/2013	0	HL1B

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ESTABLISHMENT

ARBYS #5726
7222 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1564	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/10/2013	11	HL1B
			Repair damage to walls & corners in kitchen. Replace torn gasket on walkin cooler door. Certified food mgr needed. Take nationally recognized card to 821 S Johnson to obtain food mgr card. Sanitizer in wipedown solution was too weak. Dispenser was refilled.				
	EHF03	COS	HOT HOLDING		4/10/2013		
			Roast beef at 110°F. It was discarded.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/10/2013		
			Towels needed at handsink.				
	EHF20	COS	TOXIC ITEMS		4/10/2013		
			All chemical bottles need to be labeled.				

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ESTABLISHMENT**AUNTIE ANNES
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2313	EHF16	IN	HAND WASH FACILITIES ADEQUATE Corrected.		4/8/2013	0	HFOL
	EHF14	IN	WATER SUPPLY Corrected.		4/8/2013		

**AVONDALE ELEMENTARY
1500 S AVONDALE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF684	EHF25	COS	FOOD CONTACT SURFACES Can opener needs to be washed.		4/5/2013	3	HL1B

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ESTABLISHMENT**BANGKOK TOKYO
2413 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2281	EHF19	IN	RODENTS/ANIMALS/OPENINGS		4/8/2013	0	HFOL
			a)Corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		4/8/2013		
			a)Corrected.				

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ESTABLISHMENT

**BEST THAI
208 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC296	EHF10	COS	SOUND CONDITION Distressed produce in walkin cooler.		4/10/2013	8	HL1B
	EHF11	COS	PROPER HANDLING RTE You must wear gloves when handling ready to eat food.		4/10/2013		

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ESTABLISHMENT

BRISTOLS BAR
1911 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2283	EHF13	COS	HACCP PLAN/TIME		4/9/2013	16	HL1B
			Several potentially hazardous food items were found kept past toss date and were thrown away.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/9/2013		
			Reach-in cooler located across from grill found at 55°; cooler needs to be repaired or replaced. Do not store potentially hazardous food in cooler until it is repaired or replaced.				
	EHF20	COS	TOXIC ITEMS		4/9/2013		
			Bleach wipe-down solution found at over 100ppm.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		4/9/2013		
			Water found leaking from fan blower in walk-in cooler; blower must be repaired. b)Water found leaking from fan blower in walk-in freezer; blower must be repaired. Store food away from leaking areas.				
	EHF25	COS	FOOD CONTACT SURFACES		4/9/2013		
			Mixer found dirty. b)Can opener found dirty. c)Dirty tongs found stored clean utensil rack. d)Microwave dirty. e)Clean inside and outside of reach-in freezer.				

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ESTABLISHMENT**BRISTOLS BAR**

HF2283	EHF28	H10DAY	ALL OTHER VIOLATIONS	4/9/2013	16	HL1B
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Clean fan blowers in walk-in cooler. cos b)Replace or refinish rusty shelves located in walk-in cooler as they are no longer easily cleaned. c)Replace or refinish rusty shelves located in dry/storage area as they are no longer easily cleanable.

BROWNS PLAYHOUSE DAY CARE CNTR**605 4TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC113					4/5/2013	0	HL1B

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2019	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/5/2013	0	HL1B
			Light shield missing in walk-in refrigerator.				
	EHF03	IN	HOT HOLDING		4/5/2013		
			Chili in hot hold at 150 F degrees.				

**BURGER KING #2185
4317 TECKLA BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF425	EHF19	H 3 DAYS	RODENTS/ANIMALS/OPENINGS		4/8/2013	3	HFOL
			a)Back door has not been sealed. Establishment has 3 days to repair. b)A grate has not been put over floor drain. This will allow rodents in the building. If these issues are not corrected in 3 days, a \$50 repinspection fee will be charged.				

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ESTABLISHMENT

**BURRITO STOP
114 SE 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2210	EHF25	COS	FOOD CONTACT SURFACES		4/10/2013	6	HL1B
			Tortillas cooling on cloth. Only use non-porous surfaces for direct contact with foods.				
	EHF15	COS	EQUIPMENT ADEQUATE		4/10/2013		
			Walk-in cooler was too warm. Food temp was 43-44°F. It was adjusted and internal thermometer moved.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/10/2013		
			a)Paint or seal wooden shelves under grill area. b)Place towels in the dispenser in the restroom.cos				

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ESTABLISHMENT

CANYON AFTER SCHOOL PROGRAM

506 8TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC264					4/5/2013	0	HL1B
HFC264	EHF28	COS	ALL OTHER VIOLATIONS		4/4/2013	0	HL1B
			Utensils should be stored in a container that can be closed & turned so that mouth parts will not be touched.				
HFC264					4/4/2013	0	HL1B
HFC264	EHF28	COS	ALL OTHER VIOLATIONS		4/4/2013	0	HL1B
			Food should be stored up off floor.				

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ESTABLISHMENT

CANYON AFTER SCHOOL PROGRAM

HFC264					4/5/2013	0	HL1B
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CANYONVIEW ESTATES RETIREMENT**7404 WALLACE BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1968	EHF03	COS	HOT HOLDING		4/8/2013	5	HL1B
			Sausage links found in hot hold cabinet at 110°F. Reheated to 180°F.				
	EHF02	IN	COLD HOLDING		4/8/2013		
			All cold hold products holding at 38°F.				

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ESTABLISHMENT**CARVER ACADEMY
1905 NW 12TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF164	EHF10	COS	SOUND CONDITION Dented can found in dry storage.		4/8/2013	0	HL1B

**CARVER EARLY CHILDHOOD ACADEMY
1800 N TRAVIS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF849					4/8/2013	0	HL1B

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ESTABLISHMENT**CHICKEN EXPRESS
2106 2ND AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC283					4/10/2013	0	HFOL

**CHILDRENS CIRCLE OF FRIENDS
3510 BOWIE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD57	EHF28	H60 DAY	ALL OTHER VIOLATIONS	Seal bare wood on side of counter in kitchen.	4/9/2013	0	HL1B

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**CHILL OUT
7701 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2314	EHF15	IN	EQUIPMENT ADEQUATE		4/8/2013	3	HFOL
			Both units are not fixed. Establishment chooses not to use either machine until money can be saved to fix them. If units are found in use without having been repaired first, a \$50 reinspection fee will be charged.				
	EHF22	H 3 DAYS	MANAGER KNOWLEDGE/CERTIFIED		4/8/2013		
			Establishment does not have a food mgr. Food mgr must be obtained by 4/10/13 or a \$50 reinspection fee will be charged. Class is on 4/10/13 with test on 4/12/13. Class is \$40.				

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ESTABLISHMENT**CHIYOS
810 N PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1575	EHF25	COS	FOOD CONTACT SURFACES		4/5/2013	3	HL1B
			Clean inside of make table cooler. b)Clean storage shelves located next to 3 comp sink. c)Clean metal racks used to store single use items located across from grill.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/5/2013		
			a)Dust vents located in ceiling of kitchen. b)Dust wires above make table cooler. cos				

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ESTABLISHMENT

CHOP CHOP JAPANESE STEAKHOUSE**3300 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1476	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/8/2013	3	HL1B
			Post current food establishment permit, if cannot be found an additional copy must be purchased for \$25.				
	EHF25	COS	FOOD CONTACT SURFACES		4/8/2013		
			Clean out cooler. b)Clean to go lids stored in a dirty container.				
	EHF02	IN	COLD HOLDING		4/8/2013		
			Raw chicken holding at 38°F.				
	EHF03	IN	HOT HOLDING		4/8/2013		
			Egg rolls holding at 147F. b)Rice holding at 135°F.				

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ESTABLISHMENT**CHRISTIAN LEARNING CENTER, THE****1717 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC267					4/5/2013	0	HL1B

CITY KID OUTREACH MINISTRIES**205 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF399	EHF28	COS	ALL OTHER VIOLATIONS		4/10/2013	0	HL1B
			Clean dust from vent near ovens.				

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ESTABLISHMENT

**COMFORT SUITES SOUTH
6318 VENTURA DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1127	EHF28	COS	ALL OTHER VIOLATIONS		4/9/2013	12	HL1B
			Utensils should be in storage containers with handles up to prevent touching of mouth parts.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/9/2013		
			Refrigerator was at 50 degrees, must be able to maintain 41 or below.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		4/9/2013		
			a)No paper towels in kitchen. b)No paper towels in employee restroom.				
	EHF25	COS	FOOD CONTACT SURFACES		4/9/2013		
			Utensils for food should remain in food to maintain temperature.				
	EHF21	COS	MANUAL WARE WASHING		4/9/2013		
			Proper wash not being used, wash in hot soapy water, rinse in clear hot water, then sanitize and air dry.				

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ESTABLISHMENT

**CORONADO ELEMENTARY
3210 WIMBERLY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF686					4/8/2013	0	HL1B

**CRAVE FACTORY LLC THE
7535 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFK111					4/6/2013	0	HL1B

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ESTABLISHMENT

CREATIVE CARES EARLY CHILDHOOD

1400 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFDS					4/9/2013	0	HL1B

CROCKETT MIDDLE SCHOOL

4720 FLOYD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF214	EHF14	H10DAY	WATER SUPPLY		4/9/2013	4	HL1B

a)There must be a minimum of 4" air gap from the end of the drain line from the ice machine and the floor drain. This is to prevent a backup from the floor drain from contaminating the ice machine.

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ESTABLISHMENT**D & T FOOD MART
1712 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1519	EHF25	IN	FOOD CONTACT SURFACES	2 corrections from previous.	4/5/2013	0	HFOL

**DESPERADOS CATERING
701 S PIERCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1220	EHF28	H90 DAY	ALL OTHER VIOLATIONS	a)Clean walls behind metal shelves in kitchen area. b)Clean metal shelves in walk in cooler. c)Replace broken outlet cover on wall above metal shelf in kitchen.	4/5/2013	0	HL1B

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ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFM419	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/8/2013	0	H PREOPEN	
			Need the permit number displayed on each side of the unit.					

DOLLAR GENERAL #6422**7125 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1082					4/8/2013	0	HL1B

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From 4/4/13 thru 4/10/13

ESTABLISHMENT

**DOMINOS PIZZA
907 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC310	EHF24	COS	THERMOMETERS	No thermometer found in pizza reachin.	4/5/2013	3	HL1B

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ESTABLISHMENT

**DONUT STOP INC
4300 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF851	EHF22	H10DAY	MANAGER KNOWLEDGE/CERTIFIED		4/8/2013	10	HL1B
			Food mgr card has expired as of 3/12/13. Card can be renewed for \$35 until 5/12/13. After that date, class has to be retaken for \$40.				
	EHF20	COS	TOXIC ITEMS		4/8/2013		
			Wipe down solution found well over 200ppm, must be 100ppm for wipe down and 50ppm for dishes.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/8/2013		
			Dishes found in and on mopsink, mopsink is mop water only. It must stay clear at all times. Under no circumstances should dishes ever go in the mopsink.				

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ESTABLISHMENT**EL BURRITO RICO
4404 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1766	EHF13	COS	HACCP PLAN/TIME No datemark on container of cooked meat.		4/8/2013	4	HL1B
HFM395	EHF28	COS	ALL OTHER VIOLATIONS Replace missing numbers on side of vehicle.		4/9/2013	0	HL1B

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ESTABLISHMENT

**EL DORADO BURRITOS
2617 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM423	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/10/2013	0	H PREOPEN
			Trailer must have overhead protection. Trailer needs to be pulled until it is under the roof of building while loading food and servicing.				
	EHF14	H10DAY	WATER SUPPLY		4/10/2013		
			To fill tank, you must use a food-grade hose and hose must not be used for any other purpose. b)Water heater must be turned on while operating and water must be at least 100 degrees for handwashing.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		4/10/2013		
			Must have soap and paper towels available in unit.				
	EHF24	H10DAY	THERMOMETERS		4/10/2013		
			Must have a probe-type thermometer available for testing temperature of food in hot-holding unit.				

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ESTABLISHMENT

EL PATIO MEXICAN RESTAURANT

1410 W US HIGHWAY 60

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC127	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/5/2013	0	HL1B	
			a)Gasket on freezer door needs replacing. b)Ceiling needs to be repaired at end of air duct.					

EL PUENTE

4027 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF349					4/9/2013	0	HL1B

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**EL RODEO
1202 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC319	EHF25	H10DAY	FOOD CONTACT SURFACES	Slicer needs to be cleaned.	4/4/2013	0	H PREOPEN
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED	You will need to take food mgr class. See handout.	4/4/2013		
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS	Towels and soap at sinks.	4/4/2013		
	EHF15	H10DAY	EQUIPMENT ADEQUATE	Walk in needs to be operating and at temperature.	4/4/2013		

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ESTABLISHMENT**EMERSON ELEMENTARY
600 N CLEVELAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1193	EHF25	COS	FOOD CONTACT SURFACES		4/10/2013	3	HL1B
			Clean gaskets inside of reach in coolers and heaters				

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FERNANDOS RESTAURANT & CANTINA

3318 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2097	EHF25	COS	FOOD CONTACT SURFACES		4/8/2013	10	HL1B
			a)Tea nozzles with buildup. These should be cleaned daily.				
	EHF21	H10DAY	MANUAL WARE WASHING		4/8/2013		
			a)Dishwasher not pumping sanitizer. Repair in 10 days b)Stickers on pans should be removed during washing. COS c)No bleach registered in wipedown at waitstation. COS				
	EHF13	COS	HACCP PLAN/TIME		4/8/2013		
			a)Cooked shrimp in cooler needs a date mark on it. b)Date mark food cooked and frozen food items from the day they are removed from the freezer. Seven days from the day they are pulled from the freezer should be the throw away date.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/8/2013		
			a)A small handwashing sign or symbol is needed at each handsink to inform employees to wash their hands.				

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FRIENDZ COCKTAIL LOUNGE & GRIL

711 SW 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1860	EHF28	IN	ALL OTHER VIOLATIONS		4/10/2013	0	HL1B
			4 corrections from last inspection.				

FUDGE LADY

6661 CANYON DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2060					4/9/2013	0	HL1B

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GENE HOWE ELEMENTARY**5108 PICO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF338	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/8/2013	12	HL1B
			Door on warming cabinet will not close.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		4/8/2013		
			Door sweep needs to be repaired or replaced.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		4/8/2013		
			Condensate in freezer dripping on food packages.				
	EHF24	COS	THERMOMETERS		4/8/2013		
			Milk case did not have thermometer.				
	EHF25	COS	FOOD CONTACT SURFACES		4/8/2013		
			Ice machine needed to have splash guard cleaned.				

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ESTABLISHMENT

**GLACIER WATER
1000 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2376					4/10/2013	0	H PREOPEN

1003 N FILLMORE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2375					4/10/2013	0	H PREOPEN

1011 N BUCHANAN ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2373					4/10/2013	0	H PREOPEN

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT

GLACIER WATER

1012 SE 10TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2374					4/10/2013	0	H PREOPEN

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT

**HOUSTON MIDDLE SCHOOL
815 S INDEPENDENCE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF674	EHF28	COS	ALL OTHER VIOLATIONS		4/5/2013	3	HL1B
			Clean dust off of top of ovens.				
	EHF25	COS	FOOD CONTACT SURFACES		4/5/2013		
			Can opener needed to be washed.				

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT

HUMMERS

2600 PARAMOUNT BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF721	EHF20	COS	TOXIC ITEMS		4/9/2013	14	HL1B
			a)Chemical hanging on rack with food. Keep chemicals separate from food areas. b)First aid kit needs to be moved to the office.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		4/9/2013		
			Food in cooler is ranging from 43-45F. The unit should be checked and repaired to hold food at 41F or below. Food items out of temperature were destroyed.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/9/2013		
			Ice was dumped into handsink at wait station. Ice may not be dumped in handsink. It is for handwashing only.				
	EHF11	COS	PROPER HANDLING RTE		4/9/2013		
			Food employee prepared a burger with bare hands and placed the burger on plate for service with bare hands. It is a city ordinance that gloves shall be worn when touching ready to eat food to prevent foodborne illness.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/9/2013		
			Clean lights on venthood.				

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT

ICHIBAN RESTAURANT 3309 WIMBERLY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2153	EHF28	COS	ALL OTHER VIOLATIONS		4/9/2013	0	HL1B	
			a)Move thermometer in glass case cooler from back to front. b)Move thermometer in small reach in cooler from back to front.					

JAM! THATS GOOD 3325 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2099					4/5/2013	0	HL1B

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT**JORGES MEXICAN BAR & GRILL****6051 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF1785	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/9/2013	0	HL1B	
			Handle on freezer door in kitchen needs to be repaired.					

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT**JUNGLE, THE
4541 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1253	EHF08	COS	GOOD HYGIENIC PRACTICES		4/8/2013	13	HL1B
			Employee washing hands in three compartment sink.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		4/8/2013		
			Handwashing sink blocked with utensils.				
	EHF24	COS	THERMOMETERS		4/8/2013		
			Thermometer in freezer was broken.				
	EHF25	COS	FOOD CONTACT SURFACES		4/8/2013		
			Microwave oven needed to be cleaned.				

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT

**KN ROOT BEER DRIVE IN
3900 OLSEN BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF504	EHF19	COS	RODENTS/ANIMALS/OPENINGS		4/10/2013	3	HL1B
			a)New door sweep is needed on back door. This is to prevent insects from entering the building.				
	EHF03	IN	HOT HOLDING		4/10/2013		
			a)Hot dog weenies were at 180F in hot hold.				
	EHF02	IN	COLD HOLDING		4/10/2013		
			a)Sliced tomatoes on ice were at 35F.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/10/2013		
			a)Replace thermometer in cooler. It is reading incorrectly. b)Keep the cover on trash can in restroom. c)Put lightshields back on lights in kitchen.				

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT

**LA MILPA
4511 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF950	EHF19	IN	RODENTS/ANIMALS/OPENINGS Screen repaired.		4/5/2013	0	HFOL

**LANDERGIN ELEMENTARY
3209 S TAYLOR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF679	EHF28	H90 DAY	ALL OTHER VIOLATIONS Dust on ovens & ice machine tops. Store only sanitary items in drawers used for sanitary items. Clean/replace dish drying rack. Mop heads deteriorated-mop strings on floors. Wood support for tray slide-serving line not clean & may need to be resealed.		4/9/2013	0	HL1B

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT

LEALS

1619 S KENTUCKY ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF4	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		4/9/2013	6	HL1B
			Cooler not keeping food below 41. Food temped at 56+. All food in cooler was thrown out.				
	EHF25	COS	FOOD CONTACT SURFACES		4/9/2013		
			A)Cooler handles need to be cleaned on reach in. B)Tea nozzle needs to be cleaned. C) Knives put away dirty.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/9/2013		
			Raw eggs stored over ready to eat food.				

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT**LOVES TRAVEL STOP #261****8615 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF614	EHF28	IN	ALL OTHER VIOLATIONS		4/8/2013	0	HL1B	
			Food manager card has expired and needs to be renewed before 5-11 (4 corrections from previous inspections.)					

MARGARET WILLS ELEMENTARY**3500 SW 11TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF657	EHF28	COS	ALL OTHER VIOLATIONS		4/5/2013	0	HL1B	
			Need new test strips for 3 comp sink.					

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT**MAXEY KETTLE
2201 ROSS-OSAGE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT3866	EHF21	COS	MANUAL WARE WASHING		4/6/2013	3	HL1B FOOD	
			Sanitizer over 200ppm. Must be 50-200ppm. Over 200 is toxic.					

**MCCARTY-HULL INC
4714 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF957	EHF24	IN	THERMOMETERS		4/5/2013	0	HFOL	
			Thermometer replaced.					

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT

**MERCADO LATINO
3500 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1180	EHF25	IN	FOOD CONTACT SURFACES		4/5/2013	4	HFOL
			3 corrections from previous.				
	EHF17	IN	HAND WASH WITH SOAP/TOWELS		4/5/2013		
			3 corrections from previous.				
	EHF16	IN	HAND WASH FACILITIES ADEQUATE		4/5/2013		
			1 correction from previous.				
	EHF09	H10DAY	APPROVED SOURCE/LABELING		4/5/2013		
			Salsa found in cooler without label. Must place labels on each container of salsa and must be stored in refrigerator. b)2 correction from previous. ** A \$50 reinspection fee will be charged if violation not corrected.				
	EHF28	IN	ALL OTHER VIOLATIONS		4/5/2013		
			4 corrections from previous.				

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT

MONASTERY OF BLESSED SACRAMENT

4201 NE 18TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF875					4/9/2013	0	HL1B

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT**OSCARS
4214 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2181	EHF08	COS	GOOD HYGIENIC PRACTICES		4/5/2013	10	HL1B
			Employee using hand sink for purpose other than hand washing.				
	EHF17	COS	HAND WASH WITH SOAP/TOWELS		4/5/2013		
			Towels needed at hand sink in dish room.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/5/2013		
			Don't defrost at room temp.Use refrigerator, under cool running water,or defrost as part of cooking process. (Foods not out of temp).Paint/seal any bare wood throughout kitchen.All surfaces need to be non-porous.Clean dark buildup from floor by back door.				
	EHF20	COS	TOXIC ITEMS		4/5/2013		
			Remove any chemicals or pesticides not labeled approved for use in food establishment.				

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT

PARAMOUNT TERRACE ELEMENTARY**3906 SW 40TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF688	EHF28	COS	ALL OTHER VIOLATIONS		4/9/2013	0	HL1B
			Remove excess ice from ice cream cooler.				

PARK PLACE TOWERS
1300 S HARRISON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF387	EHF24	COS	THERMOMETERS		4/8/2013	6	HL1B
			Need thermometer in cooler in beverage station.				
	EHF25	COS	FOOD CONTACT SURFACES		4/8/2013		
			a)Tea nozzles need to be washed, rinsed and sanitized daily. b)Microwave needed to be cleaned.				

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT**PAVILLARD LEARNING CENTER****2404 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD11	EHF04	IN	PROPER COOKING TEMPERATURES	Chicken patties at 166deg F. In compliance.	4/8/2013	0	HL1B

PIPPAS COFFEE SHOP/LIBRARY**2402 4TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC280	EHF28	COS	ALL OTHER VIOLATIONS	Single use items such as lids and cups should be inverted to protect inside surface from contamination.	4/10/2013	0	HL1B

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT

**PUCKETT ELEMENTARY
6700 OAKHURST DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF743	EHF02	IN	COLD HOLDING		4/9/2013	0	HL1B	
			All coolers holding at 38 degrees.					

RANCH HOUSE CAFE 810 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC223	EHF10	COS	SOUND CONDITION		4/10/2013	4	HL1B	
			Cracked and broken eggs should be removed from trays in walkin.					
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/10/2013			
			a)Gasket on upright freezer in kitchen needs to be replaced. b)Gasket on upright freezer in back needs to be replaced (1 correction from previous inspection).					

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT

REDEEMER CHRISTIAN CHURCH**3701 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2382	EHF15	IN	EQUIPMENT ADEQUATE Faucet has been corrected.		4/9/2013	0	H PREOPEN
	EHF28	IN	ALL OTHER VIOLATIONS Establishment is clear to open.		4/9/2013		
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED Food mgr is needed within 45 days of opening, class is every second Wednesday of every month. Cost is \$40.		4/9/2013		

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT**RETAIL READY FOODS****1324 N MIRROR ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF975					4/10/2013	0	HL1B

RIDGECREST ELEMENTARY**5306 SW 37TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF769	EHF28	COS	ALL OTHER VIOLATIONS		4/9/2013	0	HL1B	
			Clean ice scoop holder that is bolted to the side of the ice machine.					

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT

**ROCKIN NUTRITION
3428 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2371	EHF28	COS	ALL OTHER VIOLATIONS		4/8/2013	0	HL1B	
			a.) Register food manager card with city of Amarillo. Establishment has 45 days.					

**ROGERS ICE CREAM
1409 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFM422	EHF28	H10DAY	ALL OTHER VIOLATIONS		4/8/2013	0	H PREOPEN	
			Name and nature of business must be displayed on outside of the mobile unit at least 3" high on at least two sides.					

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT

RUBY TEQUILAS MEXICAN KITCHEN

2001 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1774	EHF26	COS	POSTING OF ADVISORIES		4/10/2013	16	HL1B
			a)An advisory is needed in the menu to advise customers of foodborne illness risk associated with eating foods that are not cooked to the proper food temperature. Burgers and eggs on the menu can be cooked according to the customers request.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/10/2013		
			a)Raw hamburger meat stored above ready to eat cheese. b)Ice in freezer must be 6" off the ground. c)Relabel bulk flour with common name. d)Sanitizer test strips needed for quat sanitizer.				
	EHF25	COS	FOOD CONTACT SURFACES		4/10/2013		
			a)Wire on strainer is coming unraveled. Discard. b)Some mold buildup on soda gun in bar.				
	EHF20	COS	TOXIC ITEMS		4/10/2013		
			a)Quat sanitizer used on food contact surfaces was over 400 ppm. Must be between 200-400ppm. Over 400ppm is a toxic level.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		4/10/2013		
			a)A door sweep is needed for the door going into the trash/garage area. This is to prevent insects/rodents from entering the building.				

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT

RUBY TEQUILAS MEXICAN KITCHEN

HF1774	EHF08	COS	GOOD HYGIENIC PRACTICES	4/10/2013	16	HL1B
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a)Food employee was filling up a bucket with water at the handsink. The handsink is only for handwashing and no other activities may take place at this sink.

	EHF03	IN	HOT HOLDING	4/10/2013		
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a)Spanish rice in steamtable was at 200F.

	EHF02	IN	COLD HOLDING	4/10/2013		
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a)Tomatoes in tabletop cooler were at 35F.

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT

RUDYS COUNTRY STORE & BAR B Q

3751 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1658	EHF08	COS	GOOD HYGIENIC PRACTICES		4/8/2013	10	HL1B
			Handsink found with a cleaning rag in it, handsinks are for handwashing only.				
	EHF03	IN	HOT HOLDING		4/8/2013		
			Shredded beef holding at 136°F.				
	EHF15	H24 HOUR	EQUIPMENT ADEQUATE		4/8/2013		
			Walk-in cooler holding all products at 44-47°. Cooler must be fixed to maintain 41° or below at all times within 24 hrs.				
	EHF23	COS	SEWAGE/WASTEWATER		4/8/2013		
			Sewer drain backed up by 3 compartment sink, plumber was onsite by end of inspection.				
	EHF28	IN	ALL OTHER VIOLATIONS		4/8/2013		
			Patio doors are allowed to stay open if the rest of the restaurant is closed off at all times. Only swinging doors are allowed to open when customers come in and out.				

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT

RUDYS COUNTRY STORE & BAR B Q

HF1658	EHF15	IN	EQUIPMENT ADEQUATE	4/9/2013	0	HFOL
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Corrected. All products holding at 38°F.

**SAIGON RESTAURANT
2909 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2381	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		4/8/2013	0	H PREOPEN
			Do not use any refrigerators that do not keep food at least 41°F or colder.				
	EHF25	H 3 DAYS	FOOD CONTACT SURFACES		4/8/2013		
			Clean and sanitize all food contact surfaces with sanitizer before any cooking begins.				
	EHF28	H 3 DAYS	ALL OTHER VIOLATIONS		4/8/2013		
			A lighthshield is needed in the walk-in cooler. b)Place handwashing signs near handsink by back door. c)Post food mgr card and permit(when it arrives) and inspection report in conspicuous location. OK to open.				

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT**SAYAKOMARNS
419 16TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC261	EHF20	COS	TOXIC ITEMS		4/10/2013	11	HL1B
			Spray bottle of chemical was not labeled.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		4/10/2013		
			Personal drink without lid on shelf above hot hold unit, drinks without lid and straw should not be in food prep areas.				
	EHF10	COS	SOUND CONDITION		4/10/2013		
			Distressed produce in refrigerator.				

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT**SEVILLE ESTATES
7401 SEVILLE DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF499	EHF28	H60 DAY	ALL OTHER VIOLATIONS		4/8/2013	0	HL1B
			Heat test strips for the dishmachine do not work, must replace with a different strip by next inspection.				

**SHAVE N FLAV
3409 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF421	EHF28	IN	ALL OTHER VIOLATIONS		4/4/2013	0	H PREOPEN
			OK to open.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		4/4/2013		
			Paper towels needed at handsink.				

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT**SONIC DRIVE IN
1009 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF300	EHF25	COS	FOOD CONTACT SURFACES		4/5/2013	3	HL1B
			Clean inside of reach-in cooler. b)Clean inside of reach-in freezer. c)Clean hanging cup bins located in front of restaurant. d)Clean single use item bins located next to grill.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/5/2013		
			Store food and single use items 6" off floor-cos. Clean fan blowers in walk-in cos.Refinish/replace blue metal shelf racks in small reach in cooler, reach-in cooler and freezer. Dust computer monitors in front of restaurant-cos.				

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT**SOUTHLAWN ELEMENTARY**

4719 BOWIE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF664	EHF28	COS	ALL OTHER VIOLATIONS		4/10/2013	3	HL1B
			Clean dust buildup from inside of venthood.				
	EHF25	COS	FOOD CONTACT SURFACES		4/10/2013		
			Clean inside of reach-in cooler. b)Clean inside of reach-in freezer. c)Can opener and holster need to be cleaned.				

ST MARYS CATHEDRAL SCHOOL

1200 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF646	EHF08	COS	GOOD HYGIENIC PRACTICES		4/9/2013	4	HL1B
			Employee food found in food prep area. Eat in designated areas only.				

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT**SUBWAY#6176-208****208 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC273	EHF20	COS	TOXIC ITEMS		4/10/2013	3	HL1B
			Chemical stored on shelves above food containers.				
	EHF28	IN	ALL OTHER VIOLATIONS		4/10/2013		
			2 corrections from previous inspection.				

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT

**SUPER A DISCOUNT
1401 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2377	EHF26	H10DAY	POSTING OF ADVISORIES		4/5/2013	0	H PREOPEN
			Handwashing signs needed in both English and Spanish in employee restroom and public restroom. b)Handsink for handwashing only sign needed at sink near soda fountain.				
	EHF17	H10DAY	HAND WASH WITH SOAP/TOWELS		4/5/2013		
			Soap and paper towels needed at handsink in warewashing room. b)Soap and paper towels needed at handsink in employee restroom. c)Soap needed at handsink in public restroom. d)Soap and paper towels needed at handsink near soda fountain.				

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT**SUPER MERCADO LOS OLIVOS**

3803 NE 24TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1324	EHF25	IN	FOOD CONTACT SURFACES		4/5/2013	0	HFOL
			1 correction.				
	EHF28	IN	ALL OTHER VIOLATIONS		4/5/2013		
			2 corrections.				

TACO BELL #28925

4116 W INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2344	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/9/2013	0	HL1B
			A new food mgr card is needed. Take one of the mgrs ServSafe cards to 821 S Johnson to obtain a card. Repair walk-in freezer so ice does not accumulate around lines & near ceiling. Repair the light in the mens room. A handwashing sign is needed in mens room.				

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT

**TACOS GARCIA
2200 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF210	EHF25	IN	FOOD CONTACT SURFACES		4/5/2013	0	HFOL
			a)Corrected. b)Corrected. c)Corrected. d)Corrected.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/5/2013		
			a)Reach in cooler located in dining area has a torn gasket; gasket must be repaired or replaced. b)Corrected.				
	EHF24	IN	THERMOMETERS		4/5/2013		
			a)Corrected. b)Corrected.				

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT**TAYLOR FOOD MART #2040****1917 BELL ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2191	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/9/2013	0	HL1B	
			a)Post the most recent inspection report. The last report was not available. b)Replace any missing ceiling tiles in the back room with the sinks.					

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT

**TEJANO WILD WEST
1200 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2383	EHF28	H45 DAY	ALL OTHER VIOLATIONS		4/9/2013	0	H PREOPEN
			Clean all fans. b)Attend food manager class.				
	EHF24	H10DAY	THERMOMETERS		4/9/2013		
			Put themometers in all cold hold units.				
	EHF26	H10DAY	POSTING OF ADVISORIES		4/9/2013		
			Post handwash signs in restroom and at handsink.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		4/9/2013		
			Wash and sanitize all food contact surfaces - inside ice maker.				

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT**THAI STAR
3800 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF495	EHF21	COS	MANUAL WARE WASHING		4/9/2013	3	HL1B
			Wipe down sanitizer found too weak. Must be 100pm.				
	EHF28	COS	ALL OTHER VIOLATIONS		4/9/2013		
			Tea pitchers without lids.				

**TOOT N TOTUM #43
3522 RIVER RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF96	EHF21	H10DAY	MANUAL WARE WASHING		4/9/2013	3	HL1B
			Sanitizer in spray bottle too strong.(cos) Empty gun of spray bottle. b)Air-drying utensils on cloth towels.cos c)Air-dry rack not sufficient.				

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT**TOOT N TOTUM #62
3701 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF45	EHF03	COS	HOT HOLDING		4/5/2013	5	HL1B	
			Hot dog temped at 115 on the finished cooking side of the grill.					

**TRAIL BOSS RANCH COOKING LLC
7535 CANYON DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFK112	EHF03	COS	HOT HOLDING		4/6/2013	5	HL1B	
			Meat was at 125°, must be held at 135° or above, meat was reheated.					

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT

**VVS CANTEEN
5000 N FM 1912**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF317	EHF02	COS	COLD HOLDING		4/9/2013	8	HL1B
			Food in freezer at slaughter section kitchen found at 28°. Food items in freezer not hard to the touch. Must be 0° or below and hard to the touch. Temperature adjusted.				
	EHF25	COS	FOOD CONTACT SURFACES		4/9/2013		
			Metal shaving found around can-opener blade. Must be replaced.				

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT

WENDYS #4103

407 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC213	EHF25	COS	FOOD CONTACT SURFACES		4/5/2013	12	HL1B
			a)Microwave oven needed to be cleaned. b)Ice machine needed to be cleaned.				
	EHF20	COS	TOXIC ITEMS		4/5/2013		
			Gallon jug on shelf without lid.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		4/5/2013		
			a)Condensate collecting in reachin next to drive through. b)Condensate collecting in freezer outside.				
	EHF15	COS	EQUIPMENT ADEQUATE		4/5/2013		
			Meat cooler was at 46 degrees, make sure that electrical plug is in wall.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		4/5/2013		
			a)Floor next to oven needs to be repaired. b)Door on freezer needs to be repaired.				

Food Establishment Public Inspection Report

From 4/4/13 thru 4/10/13

ESTABLISHMENT

**WHATABURGER #902
3620 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1228	EHF15	IN	EQUIPMENT ADEQUATE Corrected.		4/9/2013	0	HFOL
	EHF24	IN	THERMOMETERS Corrected.		4/9/2013		