

Food Establishment Public Inspection Report**From 8/15/13 thru 8/21/13**

ESTABLISHMENT**34TH ST DISCOUNT
2514 SW 34TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1256	EHF28	COS	ALL OTHER VIOLATIONS		8/20/2013	0	HL1B
			a)A sign is needed at the handwashing sink to indicate its use.				

**AFC SUSHI @ UNITED #526
2530 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1320	EHF15	IN	EQUIPMENT ADEQUATE		8/19/2013	0	HFOL
			a)Corrected.				

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ESTABLISHMENT

AMARILLO COLLEGE CHILD DEV LAB**6222 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFD48	EHF25	COS	FOOD CONTACT SURFACES		8/19/2013	3	HL1B	
			Dish found with surface damaged. All surfaces must remain smooth and easily cleanable.					

AMARILLO INTERNATIONAL STORE**2206 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2076	EHF22	IN	MANAGER KNOWLEDGE/CERTIFIED		8/20/2013	0	HL1B	
			Food manager acquired.					

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ESTABLISHMENT

**AMARILLO RHINO
1001 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4164	EHF03	IN	HOT HOLDING All meats at 135° in hot hold.		8/17/2013	0	HL1B FOOD

**APD CAFE
200 SE 3RD AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1983	EHF24	COS	THERMOMETERS No thermometer found in reachin refrigerator.		8/21/2013	3	HL1B
	EHF28	IN	ALL OTHER VIOLATIONS 1 correction from previous inspection.		8/21/2013		

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ESTABLISHMENT

BIG LOTS #1484

3415 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF784					8/21/2013	0	HL1B

BIG SPENCER

4101 S LOOP 335 EAST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR34	EHF18	IN	INSECT CONTAMINATION		8/17/2013	0	HL1B
			Insect lighting required.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/17/2013		
			Smooth easily cleanable heat resistant surface required behind heat producing units. Floor must have smooth, easily cleanable finish.				

Food Establishment Public Inspection Report**From 8/15/13 thru 8/21/13****ESTABLISHMENT****BIG TEXAN STEAK RANCH
7701 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF478	EHF21	H10DAY	MANUAL WARE WASHING		8/21/2013	3	HFOL	
			Dishwasher not sanitizing. Unit is not reaching 160 min. heat sanitizing temp. Repair unit as needed and manually sanitize dishes until repairs are made. This is a second violation. Future violations may result in a \$50 reinspection fee.					

**BISHOP DEFALCO RETREAT CTR
2100 N SPRING ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF922	EHF25	COS	FOOD CONTACT SURFACES		8/19/2013	3	HL1B	
			Tea nozzles found not clean.					

Food Establishment Public Inspection Report**From 8/15/13 thru 8/21/13****ESTABLISHMENT****BOYDSTON CONCESSIONS****1001 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4179	EHF03	IN	HOT HOLDING Corn dogs holding at 135°F.		8/17/2013	0	HL1B FOOD

BOYDSTON JUSTIN**1001 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4183	EHF25	H 2 HOUR	FOOD CONTACT SURFACES Ends of cabinets needs to be painted.		8/17/2013	3	HL1B FOOD

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ESTABLISHMENT**BRAELEES
1001 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFT4142	EHF02	COS	COLD HOLDING		8/17/2013	5	HL1B FOOD	
			Foods in refrigerator were not 41°F or below. Turn on refrigerator earlier so it reaches temperature in time for event.					

Food Establishment Public Inspection Report**From 8/15/13 thru 8/21/13****ESTABLISHMENT****BRISTOLS BAR
1911 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2283	EHF10	COS	SOUND CONDITION		8/15/2013	16	HL1B
			Dented cans on shelf in dry storage with good cans. Do not use dented cans. Mark cans or put behind sign that states Dented Cans Do Not Use.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		8/15/2013		
			Back door open when not in use. Do not prop open back door when not in use.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/15/2013		
			Clean:shelves above food prep counters,ovens, cook top & grills, utensil containers, juice dispenser bottom, tea nozzles, roller rack-walkin. Remove excess grease from all units. Repair/replace:rusty shelves, broken gasket-reachin cooler.				
	EHF20	H10DAY	TOXIC ITEMS		8/15/2013		
			Chemical cleaners stored with or above food, food service items or prep tables.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/15/2013		
			Seal:hole over fd prep tables,icemachine door,edge-reachin freezer cab.Attic panel open.Clean:floor&blower covers-walkin freezer,air ductwork,floor&walls,fans,bread racks.Need backflow preventer-hose used to clean floor.Keep scoop handles out of product.				

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ESTABLISHMENT

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BURGER KING #1583
415 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF83	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/15/2013	3	HL1B
			A)Kitchen floor needs to be regrouted. (Repeat) If not corrected by 11-15-13 a \$50 reinspection fee will be charged.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		8/15/2013		
			A)Small cooler at front counter holding all products at 50 degrees, must be fixed to maintain 41 degrees at all times. Do not use until fixed.				
	EHF03	IN	HOT HOLDING		8/15/2013		
			A)Sausage holding at 150 degrees. B)Eggs holding at 159 degrees.				
HF83	EHF15	IN	EQUIPMENT ADEQUATE		8/21/2013	0	HFOL
			Corrected.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/21/2013		
			A)Kitchen floor needs to be regrouted. Corrections must be made by 11-15-13 or a \$50 reinspection fee will be charged.				

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ESTABLISHMENT

BURGER KING #1583

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ESTABLISHMENT

BUTTONS & BOWS PRESCHOOL

3815 S LIPSCOMB ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD21	EHF28	H60 DAY	ALL OTHER VIOLATIONS		8/15/2013	15	HL1B
			Light shields needed in kitchen. To be corrected within 60 days.				
	EHF16	COS	HAND WASH FACILITIES ADEQUATE		8/15/2013		
			Hand sink obstructed by dirty dishes.				
	EHF02	H24 HOUR	COLD HOLDING		8/15/2013		
			Refrigerator found at 47 F degrees. Must be below 41 F degrees. To be corrected within 24 hrs.				
	EHF07	COS	ADEQUATE HAND WASHING		8/15/2013		
			Employee did not wash hands before putting on gloves.				
	EHF25	COS	FOOD CONTACT SURFACES		8/15/2013		
			Can-opener found not clean.				

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ESTABLISHMENT

BUTTONS & BOWS PRESCHOOL

HFD21	EHF28	IN	ALL OTHER VIOLATIONS	8/16/2013	0	HFOL
Corrected.						

CARNICERIA LA POPULAR

1505 SE 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF87					8/20/2013	0	HFOL

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ESTABLISHMENT**CENTER CITY OF AMARILLO
1001 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4134					8/17/2013	0	HL1B FOOD
HFT4135					8/17/2013	0	HL1B FOOD
HFT4136					8/17/2013	0	HL1B FOOD

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ESTABLISHMENT**CENTER CITY OF AMARILLO**

HFT4137	8/17/2013	0	HL1B FOOD
HFT4138	8/17/2013	0	HL1B FOOD
HFT4139	8/17/2013	0	HL1B FOOD

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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		8/21/2013	15	HL1B
			Sweet/sour sauce needs a lid to protect from contamination. Employee food needs labeled and in designated area. Wipe down drip-venthood. Keep handles-tongs & scoops up & out of products. Clean fan aiming at 3 comp sink, flour/cornstarch area, microwave.				
	EHF25	COS	FOOD CONTACT SURFACES		8/21/2013		
			Clean the can opener daily to prevent buildup.				
	EHF10	COS	SOUND CONDITION		8/21/2013		
			Chili sauce sitting out opened was labeled "refrigerate after opening". Keep items refrigerated per the label.				
	EHF14	COS	WATER SUPPLY		8/21/2013		
			A hose was attached to the 3 compartment sink. There must either be an air gap 1"above the flood rim or a backflow preventor must be attached. This is to prevent backflow of non-potable water into the drinking water system.				
	EHF13	COS	HACCP PLAN/TIME		8/21/2013		
			a)Misdated sweet & sour chicken in the refrigerator. b)Crab sticks datemarked 8/10/13 were past the 7 day hold limit on 8/21/13.				

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CHURCHS CHICKEN #592

2002 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF980	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/15/2013	14	HL1B
			a)No paper towels at handsink.				
	EHF03	COS	HOT HOLDING		8/15/2013		
			a)Macaroni and cheese in hot hold was at 123°F. Must be 135°F or above.				
	EHF25	COS	FOOD CONTACT SURFACES		8/15/2013		
			a)Tea nozzles with build up on them. Clean tea nozzles daily.				
	EHF23	COS	SEWAGE/WASTEWATER		8/15/2013		
			a)Clean out caps needed on open sewer lines in parking lot.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/15/2013		
			a)Clean the large white fan in the kitchen. b)A new gasket is needed on the refrigerator. A large gap is on the side.				

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CVS PHARMACY #7757**3340 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1739					8/21/2013	0	HL1B

**DEL HOYO LAURA
4400 SANBORN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4185	EHF19	H 2 HOUR	RODENTS/ANIMALS/OPENINGS		8/17/2013	3	HL1B FOOD
			Fully screened prep area required. Moved to permanent building that was open on south side only. Explained screening requirement.				

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ESTABLISHMENT**DOLLAR GENERAL #4285****3412 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF725	EHF24	COS	THERMOMETERS		8/21/2013	11	HL1B
			a)Thermometer needed in cooler with eggs.				
	EHF10	COS	SOUND CONDITION		8/21/2013		
			a)Cracked eggs for sale in cooler. Remove from sale.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/21/2013		
			a)Dirty sponges in handsink in restroom. Handsinks are for handwashing only and must remain sanitary.				

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ESTABLISHMENT**DOLLAR GENERAL #8372****5131 PLAINS BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF410					8/16/2013	0	HL1B

DOLLAR TREE STORES #2905**5752 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1151					8/20/2013	0	HL1B

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**DOMINOS PIZZA
1007 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2199	EHF24	COS	THERMOMETERS	Thermometer needed in make table.	8/15/2013	3	HL1B

DOUGS BARBQUE 3313 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF40	EHF13	COS	HACCP PLAN/TIME	a)Beans with no datemark in cooler.	8/21/2013	4	HL1B
	EHF28	COS	ALL OTHER VIOLATIONS	a)Boxes with potatoes must be 6" off the ground. b)Replace endcaps on lightshields.	8/21/2013		

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ESTABLISHMENT**DPSOA LADIES AUXILLARY**

1001 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4181					8/17/2013	0	HL1B FOOD

EDDIES NAPOLIS ITALIAN RESTAUR

2301 12TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC313	EHF25	COS	FOOD CONTACT SURFACES		8/15/2013	3	HL1B
			Ice machine needed to be cleaned.				

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ESTABLISHMENT**EL RODEO
1202 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC319					8/15/2013	0	HFOL

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ESTABLISHMENT

**EL SABOR DE MI TIERRA
910 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2409	EHF21	COS	MANUAL WARE WASHING		8/21/2013	9	HL1B
			Wipe-down sanitizer concentration found at 0 ppm. Must be 100 ppm.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/21/2013		
			Food manager needed at establishment. Must take course and pass test by 09-13-13.				
	EHF15	H 3 DAYS	EQUIPMENT ADEQUATE		8/21/2013		
			According to staff, refrig has been 60°F for at least a week. PHF food discarded. Mustn't store potentially hazardous in unit until internal ambient temp of 41°F can be maintained. Must be corrected by 08-23-2013 or permit to operate will be suspended.				

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ESTABLISHMENT**EL TROPICO
1105 S GRAND ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1856					8/20/2013	0	HL1B

**FAIRFIELD INN & SUITES AIRPORT
1740 AIRPORT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2253					8/21/2013	0	HFOL

Food Establishment Public Inspection Report**From 8/15/13 thru 8/21/13****ESTABLISHMENT****FAMILY DOLLAR STORES #3326****4400 S WASHINGTON ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF985	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/15/2013	7	HL1B
			Door knob missing from women's restroom door.				
	EHF10	COS	SOUND CONDITION		8/15/2013		
			Cartons of cracked eggs held for redemption stored in unlabeled section of refrigerator with other products offered for consumer self-service. Must store in a labeled area where contamination of other products cannot result.				
	EHF23	COS	SEWAGE/WASTEWATER		8/15/2013		
			No toilet paper in women's restroom.				

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ESTABLISHMENT**FAT CAT FISH & GRILL****1001 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4184	EHF02	COS	COLD HOLDING		8/17/2013	9	HL1B FOOD
			Sauces not at proper temperature. Keep in refrigerator.				
	EHF14	COS	WATER SUPPLY		8/17/2013		
			No water at time of inspection.				

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ESTABLISHMENT**FAT CAT FISH MARKET****1309 DUMAS DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFM432	EHF14	COS	WATER SUPPLY		8/17/2013	9	HL1B
			No water at time of inspection.				
	EHF02	COS	COLD HOLDING		8/17/2013		
			Sauces were not at proper temperature. Keep in refrigerator.				

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ESTABLISHMENT

FELDMANS DINER

11450 P5

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR76	EHF14	IN	WATER SUPPLY Public Water supply.		8/15/2013	0	HL1B
	EHF21	NO	MANUAL WARE WASHING Discussed proper cleaning tech. of fixed equipment.		8/15/2013		

Food Establishment Public Inspection Report**From 8/15/13 thru 8/21/13****ESTABLISHMENT****FELDMANS WRONG WAY DINER****2100 N 2ND AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFCK52	EHF23	H10DAY	SEWAGE/WASTEWATER		8/15/2013	3	HL1B
			Condensate drain must be routed to approved drain by next year.				
	EHF14	IN	WATER SUPPLY		8/15/2013		
			Public water supply.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/15/2013		
			Please contact our office to discuss plans for catering kitchen remodel prior to construction.				

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ESTABLISHMENT**FIESTA FOODS
1012 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF561	EHF28	COS	ALL OTHER VIOLATIONS		8/20/2013	4	HL1B
			Foods for discard should be stored in a designated location or labeled as not for consumption or sale. b)Back of blower unit in produce cooler in back is dirty. c)Front of egg display has spills of egg and dust build up. d)Tops of large cans dusty.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/20/2013		
			Open employee drink stored above food product. Drinks must have a lid and straw and be stored in a location where spills will not contaminate foods.				

**GARCIA BELINDA
4100 BUSHLAND BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4186					8/18/2013	0	HL1B FOOD

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ESTABLISHMENT

**GOOD & HEALTHY CAFE
1901 MEDI PARK DR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2440	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/21/2013	7	HL1B
			A)Stain floor in smoothie bar. B)Seal bare wood shelf in kitchen. C)Mop sink blocked by metal shelf, move shelf.				
	EHF07	COS	ADEQUATE HAND WASHING		8/21/2013		
			A)All employees must wash hands before putting on gloves.				
	EHF03	IN	HOT HOLDING		8/21/2013		
			A)Sausage burrito holding at 155 degrees.				
	EHF21	COS	MANUAL WARE WASHING		8/21/2013		
			A)Sanitizer machine found out of chemical. Replaced chemical.				

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ESTABLISHMENT

**GRACE LEARNING CENTER
4214 RIDGECREST CIR**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD69	EHF24	H10DAY	THERMOMETERS		8/19/2013	0	H PREOPEN
			a)A probe thermomter is needed to check food temperatures.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/19/2013		
			a)Replace ceiling tiles in kitchen to be smooth and free of small holes. b)All building finals must be completed before opening. You must call for another pre-opening before you may open. c)Transfer food manager card to this location.				
HFD69	EHF28	IN	ALL OTHER VIOLATIONS		8/20/2013	0	HFOL
			a)Corrected. b)Corrected. c)Corrected. d)Business is OK to open.				
	EHF24	IN	THERMOMETERS		8/20/2013		
			a)Corrected.				

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ESTABLISHMENT**GRAND PHARMACY
3500 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2439	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/21/2013	0	H PREOPEN
			Handwashing signs in both English and Spanish needed in men's and women's restroom.				
	EHF27	H24 HOUR	ESTABLISHMENT PERMIT		8/21/2013		
			Establishment is operating illegally without a permit. Must pass all final inspections with Building Safety by 5:00 pm on 08/22/2013 or close. Operating without a permit is a \$2000.00 per day fine.				

**GUSTABO AYALA
4400 SANBORN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4178					8/17/2013	0	HL1B FOOD

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF265	EHF23	IN	SEWAGE/WASTEWATER 1 correction.		8/15/2013	0	HFOL

**HEAD JAKE
1001 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4176					8/17/2013	0	HL1B FOOD

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**KABUKI ROMANZA
8130 W INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1365	EHF28	COS	ALL OTHER VIOLATIONS		8/21/2013	27	HL1B
			All food in freezer must be kept at least 6" off the floor. Kitchen floor needs to be resealed within 90 days.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		8/21/2013		
			Condensor in walk in cooler is leaking water all over product, all products that were not sealed were discarded. All others were washed. Fix leak within 10 days. Condensate leak in walk in freezer must be fixed.				
	EHF20	COS	TOXIC ITEMS		8/21/2013		
			Chemicals found in bottles without the correct labeling. Chemical bottles found without any labeling.				
	EHF24	H10DAY	THERMOMETERS		8/21/2013		
			Several coolers found without themometers or with broken thermometers.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/21/2013		
			Clean reach in cooler across from walk in. Clean tea nozzle in TOGO station.				

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ESTABLISHMENT

KABUKI ROMANZA

HF	EHF	COS	VIOLATION	DATE	SCORE	TYPE
HF1365	EHF02	COS	COLD HOLDING	8/21/2013	27	HL1B
Bean sprouts sitting on prep table at 70°, must remain at 41° or below at all times.						
	EHF08	COS	GOOD HYGIENIC PRACTICES	8/21/2013		
Employee drinks found without lids or straws.						
	EHF15	H10DAY	EQUIPMENT ADEQUATE	8/21/2013		
Walkin cooler holding food at 50° & small display coolers holding food at 50-60° must be fixed within 2 hrs to maintain 41° or below. All potentially hazardous foods must reach 41° or below within 2 hrs(1:20pm) (3:20pm)or it will be destroyed.						
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS	8/21/2013		
Rid establishment of flies.						
HF1365	EHF28	H90 DAY	ALL OTHER VIOLATIONS	8/21/2013	0	HFOL
a)Corrected. Kitchen floor needs to be resealed in 90 days.						
	EHF23	IN	SEWAGE/WASTEWATER	8/21/2013		
Corrected.						

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

KABUKI ROMANZA

HF1365	EHF19	IN	RODENTS/ANIMALS/OPENINGS	8/21/2013	0	HFOL
			Corrected.			
	EHF20	IN	TOXIC ITEMS	8/21/2013		
			Corrected.			
	EHF25	IN	FOOD CONTACT SURFACES	8/21/2013		
			Corrected.			
	EHF24	IN	THERMOMETERS	8/21/2013		
			Corrected.			
	EHF15	IN	EQUIPMENT ADEQUATE	8/21/2013		
			All food was cooled to 41° except a bin of chicken and a bin of beef and both were discarded. Coolers were fixed. Corrected.			

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT**KINDRED REHAB HOSPITAL AMA**

7200 SW 9TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1537	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/19/2013	6	HL1B
			Paper towels needed at hand sink.				
	EHF25	COS	FOOD CONTACT SURFACES		8/19/2013		
			Drink dispensing nozzle needed to be cleaned.				

KWAHADI HERITAGE INC

9151 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1037					8/21/2013	0	HL1B

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

**LA FIESTA GRANDE
7415 SW 45TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF8					8/19/2013	0	HFOL

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

**LA KIVA HOTEL
2501 E INTERSTATE 40**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1639	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/15/2013	6	HFOL
			Wood damaged by water leak in kitchen must be replaced.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/15/2013		
			1 correction. B)Floor tiles missing under storage shelves in kitchen.				
	EHF23	H10DAY	SEWAGE/WASTEWATER		8/15/2013		
			Water leak under storage shelves must be repaired. To be corrected in approximately 10 days.				

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT**LAO MARKET
5813 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF843	EHF16	IN	HAND WASH FACILITIES ADEQUATE Handsink installed.		8/20/2013	0	HFOL

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

LONE STAR BAR & GRILL

935 E FM 1151

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR82	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/20/2013	6	HL1B
			Certified food manager required within 45 days. Next class is 9/11/13.				
	EHF27	H10DAY	ESTABLISHMENT PERMIT		8/20/2013		
			Food establishment permit required. Change of ownership.				
	EHF28	H30 DAY	ALL OTHER VIOLATIONS		8/20/2013		
			Kitchen floors, walls and ceilings must be smooth and easily cleanable. 30 days to repair, please replace with smooth and easily cleanable finishes. Call to discuss.				
HFR82	EHF28	H60 DAY	ALL OTHER VIOLATIONS		8/21/2013	3	HL1B
			Work on kitchen walls,floors & ceilings to be scheduled over next 60 days.Discussed modification or alteration of sewage flow or strength that would require updating the on-site sewage facility to address secondary treatment.At this time same menu & hrs.				
	EHF22	H45 DAY	MANAGER KNOWLEDGE/CERTIFIED		8/21/2013		
			Certified food manager required within 45 days. Next class 9/11/13 at 821 S Johnson. Class starts at 8:30 am.				

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

LONE STAR BAR & GRILL

HFR82	EHF14	IN	WATER SUPPLY		8/21/2013	3	HL1B
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Water supply must come from an approved source. Monthly sample reports required.

LONG JOHN SILVERS

725 N PIERCE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
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HF1682	EHF25	IN	FOOD CONTACT SURFACES		8/21/2013	0	HFOL
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Soda machine at drive-thru and in dining area have been replaced.

	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/21/2013		
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Floor panels in walk-in refrigerator must be repaired. To be corrected in approximately 10 days.

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT**MILLS MELVIN
2532 DALE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFX44					8/21/2013	0	HL1B

**MOMMA LU'S
1001 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4165					8/17/2013	0	HL1B FOOD

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

MRS BAIRDS BAKERIES

6460 FM 1541

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1383	EHF19	COS	RODENTS/ANIMALS/OPENINGS		8/15/2013	3	HL1B
			a)A new door sweep is needed on the east entry door.				

MUDD RACK

500 E HASTINGS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2134	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/20/2013	3	HL1B
			No paper towels at hand sink behind bar. B)No paper towels at hand sink in employee restroom.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/20/2013		
			Scoop without handle found in spice container.				

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT**OASIS OF THE RACES
4101 S LOOP 335 EAST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR35					8/17/2013	0	HL1B

**PALO DURO MASONIC LODGE #1239
1001 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4121	EHF24	COS	THERMOMETERS		8/17/2013	5	HL1B FOOD

Thermometer needed to check temps of hot and cold foods. Grill must have a lid. No flat grills without lids.

Food Establishment Public Inspection Report**From 8/15/13 thru 8/21/13****ESTABLISHMENT****PALO DURO TRADING POST****11450 P5**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR30	EHF14	IN	WATER SUPPLY Public water supply.		8/15/2013	4	HL1B
	EHF09	COS	APPROVED SOURCE/LABELING Plastic pickle jar with label used to store salt. Explained that label must be removed and new label or marker used to identify product.		8/15/2013		
	EHF28	H90 DAY	ALL OTHER VIOLATIONS Ceiling fan blades need to be cleaned. Clean exterior of ice machine. Found bucket of sanitizer on counter with rag. Sanitizer at 0ppm. Explained proper strength of sanitizer for wipe down at 100ppm. Need test strips.		8/15/2013		

Food Establishment Public Inspection Report**From 8/15/13 thru 8/21/13**

ESTABLISHMENT**PANHANDLE SURGICAL HOSPITAL****7100 SW 9TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF189	EHF24	COS	THERMOMETERS		8/19/2013	3	HL1B	
			Thermometer needed in cooler in employee lounge.					

Food Establishment Public Inspection Report**From 8/15/13 thru 8/21/13****ESTABLISHMENT****PEI WEI ASIAN DINER****3350 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1498	EHF02	IN	COLD HOLDING		8/15/2013	0	HL1B
			A)Chicken holding at 41 degrees. B)Beef holding at 40 degrees.				
	EHF03	IN	HOT HOLDING		8/15/2013		
			A)Rice holding at 170 degrees.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/15/2013		
			A)Fix tiles on wall behind wok. B)Spanish hand washing sign needed in womens bathroom.				
	EHF29	IN	RECOGNITION		8/15/2013		
			A)Store looks great. Manager was very attentive of his store and employees. All employees did great on hand washing. Great Job!				

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT**PIONEER AMPITHEATRE**

11450 P5

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR50	EHF14	IN	WATER SUPPLY Public water supply.		8/15/2013	0	HL1B

QUAIL CREEK SURGICAL HOSPITAL

6819 PLUM CREEK DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF206	EHF10	COS	SOUND CONDITION Dented can found in rack.		8/19/2013	4	HL1B

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

RAIN PREMIER SUSHI BAR 817 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2096					8/19/2013	0	HFOL

RED ROOF INN 1620 E INTERSTATE 40

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1492	EHF28	H180 DAY	ALL OTHER VIOLATIONS		8/21/2013	0	HL1B
			Post current Food Establishment Permit.				

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

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

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFD6					8/21/2013	0	HL1B

RESTAURANTE LOS HERMANOS RAMIR**5009 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF3	EHF23	IN	SEWAGE/WASTEWATER		8/19/2013	0	HFOL
			1 correction.				

Food Establishment Public Inspection Report**From 8/15/13 thru 8/21/13**

ESTABLISHMENT

ROCK N ROLL SODA SHOP**404 15TH ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC208	EHF25	COS	FOOD CONTACT SURFACES		8/15/2013	6	HL1B	
			a)Can opener needed to be cleaned. b)Utensil drawer needed to be cleaned. c)Ice machine needed to be cleaned.					
	EHF15	COS	EQUIPMENT ADEQUATE		8/15/2013			
			White refrigerator was at 46 degrees and not maintaining food at proper temperature, must maintain food at 41 or below.					

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT**ROUNDERS CLUB
2801 S VIRGINIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1156	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/15/2013	3	HL1B
			a)No soap or paper towels at handsink.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/15/2013		
			a)Replace broken tile in front of cooler door.				

Food Establishment Public Inspection Report**From 8/15/13 thru 8/21/13**

ESTABLISHMENT

ROUTE 66 MOTOR SPEEDWAY**4101 S LOOP 335 EAST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR25	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/17/2013	0	HL1B
			Please address sneeze guards for condiments-self service. Walk in door latch must be repaired or replaced.				
	EHF14	IN	WATER SUPPLY		8/17/2013		
			Water sample results must be available for inspection.				

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

**RUBY TEQUILAS
2001 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2401	EHF28	COS	ALL OTHER VIOLATIONS		8/19/2013	9	HL1B
			a)Keep handles of scoops up and out of dry products. b)Clean blower covers in bar walk in. c)Clean the thermometer in front cooler. d)Replace chipped utensil holder.				
	EHF03	COS	HOT HOLDING		8/19/2013		
			a)Peppers and onions that were cooked by the grill must be held at 135F or above.				
	EHF13	COS	HACCP PLAN/TIME		8/19/2013		
			a)Sandwich dated 08/10/13 was past the 7 day hold limit. Throw all items over 7 days old.				

3616 S SONCY RD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2402	EHF03	COS	HOT HOLDING		8/15/2013	14	HL1B
			Cooked chicken holding at 120°. b)Cooked beef holding at 120°. All products were discarded.				

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

RUBY TEQUILAS

HF2402	EHF04	IN	<p style="text-align: center;">PROPER COOKING TEMPERATURES</p> <p style="text-align: center;">8/15/2013</p> <p style="text-align: right;">14</p> <p style="text-align: right;">HL1B</p>
			<p>Salmon was cooked to 165° before being made ready to serve.</p>
	EHF02	IN	<p style="text-align: center;">COLD HOLDING</p> <p style="text-align: center;">8/15/2013</p>
			<p>Sour cream holding at 40°.</p>
	EHF25	H10DAY	<p style="text-align: center;">FOOD CONTACT SURFACES</p> <p style="text-align: center;">8/15/2013</p>
			<p>Clean dishes found with food debris still on them. b)Clean shelving in walk in. c)Clean floor in walk in. d)All scoops must have handles on them(repeat). If seen again a \$50 reinspection fee will be charged.</p>
	EHF22	H10DAY	<p style="text-align: center;">MANAGER KNOWLEDGE/CERTIFIED</p> <p style="text-align: center;">8/15/2013</p>
			<p>Current food manager card needs to be brought to restaurant.</p>
	EHF23	H10DAY	<p style="text-align: center;">SEWAGE/WASTEWATER</p> <p style="text-align: center;">8/15/2013</p>
			<p>Water leaking from condensor in walk in cooler over exposed food and clean dishes. Exposed foods discarded. Lemons and avocados can be washed since they are a whole fruit. Condensate leak also found in freezer. Both must be repaired by 8/22/13.</p>
	EHF28	H10DAY	<p style="text-align: center;">ALL OTHER VIOLATIONS</p> <p style="text-align: center;">8/15/2013</p>
			<p>a)Replace broken gasket on small cooler by hot hold unit. b)Cover all exposed foods throughout the restaurant.</p>

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

RUBY TEQUILAS

Food Establishment Public Inspection Report**From 8/15/13 thru 8/21/13****ESTABLISHMENT****SAKURA JAPANESE STEAKHOUSE****4000 S SONCY RD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF211	EHF17	COS	HAND WASH WITH SOAP/TOWELS		8/15/2013	10	HL1B
			A)Soap needed at hand sink in sushi bar.				
	EHF15	COS	EQUIPMENT ADEQUATE		8/15/2013		
			A)Cooler in server area holding at 60 degrees. Cooler was fixed by end of inspection.				
	EHF11	COS	PROPER HANDLING RTE		8/15/2013		
			A)Employee cutting avocados with one glove. Avocados cannot be handled with bare hand.				
	EHF02	IN	COLD HOLDING		8/15/2013		
			A)Chicken holding at 42 degrees. B)Beef holding at 43 degrees.				
	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/15/2013		
			A)Do not towel dry dishes. All dishes must be airdried. cos B)Replace shelving by hand sink in kitchen by next inspection.				

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT**SCHLOTZSKYS DELI****1612 ROSS ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF517	EHF21	COS	MANUAL WARE WASHING		8/20/2013	3	HL1B	
			Sanitizer dispenser not operating properly. Sanitizer must be checked daily using test strips.					

907 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HFC122	EHF21	COS	MANUAL WARE WASHING		8/15/2013	6	HL1B	
			Wipe down solution was not at proper strength, should be 150 to 400 PPM.					
	EHF24	COS	THERMOMETERS		8/15/2013			
			No thermometer found in refrigeration case.					

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

**SERRANOS MEXICAN FOOD
3701 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF2386	EHF03	COS	HOT HOLDING		8/20/2013	4	HL1B	
			Hamburger meat in steam table temped at 93F. It was removed and reheated to 165F, and returned to steam table.					
	EHF28	COS	ALL OTHER VIOLATIONS		8/20/2013			
			Raw eggs stored over ready to eat items in cooler.					

**SHIPS LOUNGE
1113 SE 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1496					8/21/2013	0	HL1B

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT**SKOOTERZ
4100 BUSHLAND BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1937					8/18/2013	0	HL1B

**SNO BALL STOP
100 23RD ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC130					8/15/2013	0	HFOL

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

**SONIC DRIVE IN
1009 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF300	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/15/2013	3	HFOL
			Replace light in fry hold unit with shatter proof light. A-D,F) corrected from last inspection.				
	EHF12	IN	CROSS CONTAMINATION		8/15/2013		
	EHF15	IN	EQUIPMENT ADEQUATE		8/15/2013		
			Corrected.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/15/2013		
			Inside ice machine not clean. Remove all ice prior to cleaning and sanitizing. A-D)Corrected from last inspection.				

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

**SOUTH DOCK CAFETERIA
1401 FARMERS AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1949	EHF25	COS	FOOD CONTACT SURFACES		8/15/2013	19	HL1B
			a)Do not store knife between the magnet and the wall. b)Clean the lip of the ice machine.				
	EHF20	COS	TOXIC ITEMS		8/15/2013		
			a)Quat sanitizer over 400 ppm. Must be 200 ppm, not exceeding 400 ppm.				
	EHF13	COS	HACCP PLAN/TIME		8/15/2013		
			a)French toast mix with eggs was past the 7 day hold limit.				
	EHF10	COS	SOUND CONDITION		8/15/2013		
			a)Dented cans on the rack. Remove these from the kitchen or put in designated area.				
	EHF05	COS	RAPID REHEATING		8/15/2013		
			a)Philly meat was placed in the hot hold box cold and was at 90F. Reheat philly meat to 165F and then place in hot hold.				

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

SOUTH DOCK CAFETERIA

HF1949	EHF28	COS	ALL OTHER VIOLATIONS	8/15/2013	19	HL1B
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a)Fill ice up to the product line to keep items cool. b)Spanish handwashing sign is needed in restroom.

SPLASH AMARILLO WATER PARK

1415 SUNRISE DR

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1657	EHF20	COS	TOXIC ITEMS		8/21/2013	6	HL1B
			Spray bottles not labeled.				
	EHF21	COS	MANUAL WARE WASHING		8/21/2013		
			No sanitizer found in three compartment sink.				

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT**SUNSHINE CHILD CARE**

2108 13TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC114					8/15/2013	0	HL1B

SUPER BOWL NOODLES

810 COLUMBINE ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2325	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/20/2013	4	HL1B
			Self-closing mechanism needed on men's restroom door. B)Self-closing mechanism needed on restroom door in kitchen. C)Ceiling tile missing in kitchen. D)Scoop handle found in contact with product in flour container (COS).				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/20/2013		
			Knife and cutting board found in hand sink. Hand sink is for handwashing only.				

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT**SVANNAHS FAMOUS CORNDOGS****1001 S POLK ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4180	EHF28	COS	ALL OTHER VIOLATIONS End caps needed on light.		8/17/2013	3	HL1B FOOD

Food Establishment Public Inspection Report**From 8/15/13 thru 8/21/13****ESTABLISHMENT****TACO VILLA #3
1826 S GEORGIA ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF750	EHF10	COS	SOUND CONDITION		8/20/2013	10	HL1B
			a)Dented cans on shelf. Remove dented cans to a separate area and do not use.				
	EHF23	COS	SEWAGE/WASTEWATER		8/20/2013		
			a)Water is leaking from pipes on back handsink. Repair.				
	EHF25	COS	FOOD CONTACT SURFACES		8/20/2013		
			a)Spoon is not clean to sight and touch. Need to dispose of spoon if it can no longer be cleaned properly.				

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT**TEXAS STEAK EXPRESS**

1001 S POLK ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFT4182	EHF28	H 2 HOUR	ALL OTHER VIOLATIONS		8/17/2013	3	HL1B FOOD
			Lightshields needed over flourescent bulbs.				

THAI KITCHEN RESTAURANT

713 23RD ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFC220					8/15/2013	0	HL1B

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

**THAI SIAM
717 S FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1836	EHF18	H10DAY	INSECT CONTAMINATION		8/19/2013	6	HFOL
			Several roaches seen in dish room.				
	EHF21	H10DAY	MANUAL WARE WASHING		8/19/2013		
			Warewashing machine not sanitizing, you will need to sanitize in three compartment sink until repaired.				

**THAI SPOON
500 N FILLMORE ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF763	EHF28	IN	ALL OTHER VIOLATIONS		8/20/2013	0	HFOL
			Corrected from previous inspection.				

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

**THE 806 SATELLITE CAFE
2705 SW 6TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2442					8/15/2013	0	H PREOPEN

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

THUMPERS TEX MEX GRILL

3321 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2338	EHF28	COS	ALL OTHER VIOLATIONS		8/20/2013	10	HL1B
			a)Raw sausage stored on top of bread. Do not store raw items above ready to eat items.				
	EHF19	COS	RODENTS/ANIMALS/OPENINGS		8/20/2013		
			a)Seal the gap at the back door so that insects and pests cannot enter.				
	EHF22	COS	MANAGER KNOWLEDGE/CERTIFIED		8/20/2013		
			a)No food manager card posted. Establishment must go to the office and get a hard copy of the card to post in the business.				
	EHF13	COS	HACCP PLAN/TIME		8/20/2013		
			a)Ready to eat foods placed in the cooler for more than 24 hours must have a date mark.				

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

**TODAY DISCOUNT
2510 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF956	EHF25	IN	FOOD CONTACT SURFACES	4 corrections from previous.	8/15/2013	0	HFOL

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

TODAY DISCOUNT #3

2210 E FM 1151

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HFR24	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		8/16/2013	6	HL1B
			Back screen door must close and catch - repair screen.				
	EHF14	IN	WATER SUPPLY		8/16/2013		
			Water sample results available at time of inspection.				
	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/16/2013		
			Clean microwave. Repair handsink, faucet - leaking. Repair bathroom floor - tile broken, missing. Clean up soda box storage area - spill and leaked syrup - walls, floors, ceiling. Ice machine leaking - pan put in corner - repair.				
	EHF18	H10DAY	INSECT CONTAMINATION		8/16/2013		
			Fly control must be addressed-lights approved for food establishment.				

Food Establishment Public Inspection Report**From 8/15/13 thru 8/21/13****ESTABLISHMENT****TOOT N TOTUM #3
5409 E AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF353	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/19/2013	3	HL1B
			Wooden shelving in walk-in refrigerator needs to be sealed or replaced with a smooth, durable, and easily cleanable surface.				
	EHF03	IN	HOT HOLDING		8/19/2013		
			Hot dogs found at 150 F degrees. IN. B)Corn dogs found in hot hold at 140 F degrees. IN.				
	EHF21	COS	MANUAL WARE WASHING		8/19/2013		
			Wipe-down sanitizer found too strong.				

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT**TOOT N TOTUM #48
900 SW 10TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF85	EHF28	COS	ALL OTHER VIOLATIONS		8/21/2013	0	HL1B	
			Inside cabinet of Cappuccino machine needs to be cleaned out.					

**TOOT N TOTUM #54
3601 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF82	EHF03	IN	HOT HOLDING		8/21/2013	0	HL1B	
			Hot dogs in hot hold at 160°F.					

Food Establishment Public Inspection Report**From 8/15/13 thru 8/21/13**

ESTABLISHMENT**TOOT N TOTUM #79
6802 WOLFLIN AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF967	EHF25	COS	FOOD CONTACT SURFACES		8/20/2013	3	HL1B
Soft drink lid containers need to be cleaned out. b)Food debris in container holding coffee lids.							

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

TRI STATE BAKING

6702 FM 1541

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF596	EHF23	H10DAY	SEWAGE/WASTEWATER		8/15/2013	7	HL1B
			a)Condensate is leaking in walk in freezer on boxes. Repair. b)A cap is needed for an open sewer line in the baker.				
	EHF08	COS	GOOD HYGIENIC PRACTICES		8/15/2013		
			a)A sink on the north side is equiped to be a handwashing sink and is being used as a dump sink. Either confirm it as a handwashing sink and remove dump items from it or use it as a dump sink and remove soap and paper towels.				
	EHF28	COS	ALL OTHER VIOLATIONS		8/15/2013		
			a)Clean large red fan regularly so it will not have build up that could be blown on unbaked bread.				

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

**TX CHICKEN WOK
2406 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1461	EHF28	H10DAY	ALL OTHER VIOLATIONS		8/19/2013	15	HL1B
			Clean the seasoning bins on the wok, dry storage shelves, edges of wall in backroom, dry goods platform, water from bottom of cooler, floor drains free of fd debris, fan over steamtable. Don't use bowls as scoops or store dirty knives on clean magnet.				
	EHF15	H10DAY	EQUIPMENT ADEQUATE		8/19/2013		
			Refrigerator is 50F with food inside at 48F. Repair to hold food at 41F.				
	EHF19	H10DAY	RODENTS/ANIMALS/OPENINGS		8/19/2013		
			There is a gap at the door. Put a new door sweep in or seal the gap.				
	EHF27	H10DAY	ESTABLISHMENT PERMIT		8/19/2013		
			Permit for food establishment is not posted. Purchase a duplicate copy for the restaurant to post.				
	EHF25	H10DAY	FOOD CONTACT SURFACES		8/19/2013		
			Remove all cracked bins from service. cos b) Inside top of microwave is rusting and chipping paint. Repaint or replace microwave.				

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT**TX CHICKEN WOK**

HF1461	EHF24	H10DAY	THERMOMETERS	8/19/2013	15	HL1B
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A thermometer is needed in the small front cooler that holds whipped cream.

TYLERS BARBEQUE**2014 PARAMOUNT BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1931	EHF28	COS	ALL OTHER VIOLATIONS		8/20/2013	0	HL1B
			a)Clean fan in kitchen.				

Food Establishment Public Inspection Report**From 8/15/13 thru 8/21/13**

ESTABLISHMENT

UNITED SUPERMARKET #523**5601 W AMARILLO BLVD**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1679	EHF25	COS	FOOD CONTACT SURFACES		8/15/2013	8	HL1B
			Bottom of make table needed to have the food debris cleaned out of it.				
	EHF03	COS	HOT HOLDING		8/15/2013		
			Chicken on serving line temped at 116F. Chicken was removed, and brought up to 165F.				
HF298	EHF25	COS	FOOD CONTACT SURFACES		8/15/2013	3	HL1B
			Racks holding meat trays in meat market needed to be cleaned.				

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT**WALGREENS #05614****1600 S WESTERN ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type	
HF329	EHF28	H90 DAY	ALL OTHER VIOLATIONS		8/16/2013	0	HL1B	
			Blower covers in walk in cooler need to be cleaned.					

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

WATERMILL EXPRESS

2507 SW 3RD AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1243					8/20/2013	0	HL1B

307 E HASTINGS AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF1175					8/20/2013	0	HL1B

3409 S GEORGIA ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF527					8/20/2013	0	HL1B

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

WATERMILL EXPRESS

4239 SW 45TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF454					8/20/2013	0	HL1B

5800 BELL ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF55					8/20/2013	0	HL1B

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT**WATERMILL EXPRESS #276**

2315 E AMARILLO BLVD

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF227					8/20/2013	0	HL1B

WATERMILL EXPRESS #277

4400 S WASHINGTON ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF225					8/20/2013	0	HL1B

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT**WATERMILL EXPRESS LLC**

4163 SW 34TH AVE

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF2272					8/20/2013	0	HL1B

WATERMILL EXPRESS UNIT 264

2704 S GRAND ST

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF457					8/20/2013	0	HL1B

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT**WATERMILL EXPRESS UNIT 266****3601 SW 15TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF656					8/20/2013	0	HL1B

WATERMILL EXPRESS UNIT 268**3510 NE 24TH AVE**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF641					8/20/2013	0	HL1B

Food Establishment Public Inspection Report

From 8/15/13 thru 8/21/13

ESTABLISHMENT

**WEST TEXAS RX
3211 S COULTER ST**

Permit #	Violation Code	Status Code	Description	Comments	Inspection Date	Demerits	Inspection Type
HF817	EHF24	COS	THERMOMETERS	No thermometer found in refrigerator.	8/19/2013	3	HL1B