

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

**6TH STREET SALOON
609 S INDEPENDENCE ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF1782 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/7/2013 | 0 | HL1B |
| | | | English/Spanish handwashing sign needed in mens restroom. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

**7 BAR AND GRILL
3130 S SONCY RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2023 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/6/2013 | 13 | HL1B |
| | | | A)All scoops must have handles on them. When scooping salt, scoop must have handle. | | | | |
| | EHF02 | COS | COLD HOLDING | | 8/6/2013 | | |
| | | | A)Chicken thawing in sink found at 56 degrees. Must remain below 41 degrees even while thawing. | | | | |
| | EHF03 | IN | HOT HOLDING | | 8/6/2013 | | |
| | | | A)Soup holding at 169 degrees. | | | | |
| | EHF07 | COS | ADEQUATE HAND WASHING | | 8/6/2013 | | |
| | | | A)Employee seen not washing hands before putting on gloves. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/6/2013 | | |
| | | | A)Hand sink found being used for other purpose other than hand washing. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

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

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF1320 | EHF15 | H10DAY | EQUIPMENT ADEQUATE | | 8/7/2013 | 3 | HL1B | |
| | | | a)Small cooler at 50F with food inside at 46-50F. Repair. If cooler cannot be repaired, it must be replaced with NSF certified equipment. | | | | | |

AMARILLO FAMILY YMCA MIDTOWN**609 S CAROLINA ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HFD68 | EHF23 | IN | SEWAGE/WASTEWATER | | 8/1/2013 | 0 | HM4 | |
| | | | Line cleared and capped, area cleaned up. | | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

AMARILLO SENIOR CITIZENS ASSOC**1200 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF34 | EHF21 | COS | MANUAL WARE WASHING | | 8/5/2013 | 3 | HL1B | |
| | | | Warewashing machine was not sanitizing at time of inspection. | | | | | |

**ARBORS, THE
7000 WOLFLIN AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF1261 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/5/2013 | 3 | HL1B | |
| | | | Containers holding condiments needed to be cleaned. | | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

ARBYS #1749
2020 ROSS-OSAGE DR

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF1445 | | | | | 8/2/2013 | 0 | HL1B |

BANGKOK RESTAURANT

5901 E AMARILLO BLVD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF168 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/6/2013 | 5 | HL1B |
| | | | Container of raw fish stacked on top of vegetables in walk-in refrigerator. B)Bulk container of spices without label. | | | | |
| | EHF02 | COS | COLD HOLDING | | 8/6/2013 | | |
| | | | Milk and bean sprouts found at 50 degrees. Must be 41 degrees or below. | | | | |

Food Establishment Public Inspection Report**From 8/1/13 thru 8/7/13****ESTABLISHMENT****BIG TEXAN STEAK RANCH****7701 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF478 | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/7/2013 | 25 | HL1B |
| | | | Handsink used to fill water pitcher. Handsinks must not be used for any purpose other than handwashing. | | | | |
| | EHF09 | COS | APPROVED SOURCE/LABELING | | 8/7/2013 | | |
| | | | Several containers non-easily identifiable foods found with no label. | | | | |
| | EHF11 | COS | PROPER HANDLING RTE | | 8/7/2013 | | |
| | | | Employee touched ready to eat food with bare hands. Gloves over washed hands are required to touch any ready to eat food. | | | | |
| | EHF12 | COS | CROSS CONTAMINATION | | 8/7/2013 | | |
| | | | Condensation dripping onto meats in meat cooler. Repair cooler unit to eliminate drips. Do not store any food product below drip line. Single service paper goods setting on trash can and touching top of can. | | | | |
| | EHF21 | H10DAY | MANUAL WARE WASHING | | 8/7/2013 | | |
| | | | Dishwasher not sanitizing. Unit is not reaching 160 minimum heat sanitizing temperature. Repair unit as needed and manually sanitize dishes until repairs are made. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

BIG TEXAN STEAK RANCH

| | | | | | | |
|-------|-------|--------|--------------------|----------|----|------|
| HF478 | EHF15 | H10DAY | EQUIPMENT ADEQUATE | 8/7/2013 | 25 | HL1B |
|-------|-------|--------|--------------------|----------|----|------|

Walk-in meat cooler found at 50°F. Walkin cooler/freezer-leak from ceiling. Repair leak. Shelves-bar cooler/clean dish rack-corroded & peeling. Repair/replace. Cutting board not clean & have deep cuts/chips. Repair/replace. Cooler #3 not at proper temp.

| | | | | | | |
|--|-------|--------|----------------------|----------|--|--|
| | EHF28 | H10DAY | ALL OTHER VIOLATIONS | 8/7/2013 | | |
|--|-------|--------|----------------------|----------|--|--|

Clean: walkin door handle-meat cooler, light tube covers, back of grill, blower covers in all walkin coolers & tops of ovens. Ceiling panels w/holes-seal/replace. Keep rags in sanitizer when finished using for wipe down.

| | | | | | | |
|--|-------|--------|-----------------------|----------|--|--|
| | EHF25 | H10DAY | FOOD CONTACT SURFACES | 8/7/2013 | | |
|--|-------|--------|-----------------------|----------|--|--|

Clean: bottom of shelf over cook top, excessive splatter over hot hold unit, shelf w/to go boxes, onion shelves (or repaint), inside ice machine door & v channel, ice cream freezer (or defrost). Ice formed over ready to eat foods stored w/o cover in unit 6.

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

BURGER KING #4796
4210 W INTERSTATE 40

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF493 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/5/2013 | 10 | HL1B |
| | | | Box of cups sitting on floor (2 corrections from previous inspection). | | | | |
| | EHF20 | COS | TOXIC ITEMS | | 8/5/2013 | | |
| | | | Bottle of oven cleaner on shelf above single use items. | | | | |
| | EHF24 | COS | THERMOMETERS | | 8/5/2013 | | |
| | | | No thermometer found in salad reachin. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/5/2013 | | |
| | | | a)Employee did not change gloves after touching clothing. b)Employee did not change gloves after changing tasks while preparing ready to eat food. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

CAFE CALIFORNIA BAR AND GRILL

3205 E INTERSTATE 40

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2150 | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/1/2013 | 32 | HL1B |
| | | | a)Food employee filled up a container with water at the handsink. Handsink is for handwashing only. | | | | |
| | EHF13 | COS | HACCP PLAN/TIME | | 8/1/2013 | | |
| | | | a)Opened pack of hot dogs with no date mark. b)Chili rojo in walk in was from 07/20/13. This was 5 days past the throw date. | | | | |
| | EHF14 | H 2 HOUR | WATER SUPPLY | | 8/1/2013 | | |
| | | | a)No hot water available at handsinks in kitchen. Establishment has 2 hours to restore hot water to sinks or they must close. | | | | |
| | EHF12 | COS | CROSS CONTAMINATION | | 8/1/2013 | | |
| | | | a)Food employee cracked raw eggs and then placed ready to eat toast on a plate without a glove change or handwash. | | | | |
| | EHF03 | COS | HOT HOLDING | | 8/1/2013 | | |
| | | | a)Chili on steam table at 115F. Must be 135F or above. | | | | |

Food Establishment Public Inspection Report**From 8/1/13 thru 8/7/13****ESTABLISHMENT****CAFE CALIFORNIA BAR AND GRILL**

| HF2150 | EHF02 | COS | COLD HOLDING | 8/1/2013 | 32 | HL1B |
|--------|-------|----------|--|----------|----|------|
| | | | a)Sliced canteloupe on ice was at 45-47F. This product must be 41F or below. Store products on ice up to the product line. | | | |
| | EHF20 | COS | TOXIC ITEMS | 8/1/2013 | | |
| | | | a)Quat sanitizer for wipedown over 400 ppm. Must be 200 ppm, not exceeding 400 ppm. | | | |
| | EHF28 | H24 HOUR | ALL OTHER VIOLATIONS | 8/1/2013 | | |
| | | | Clean fire suppression over grill. Do not store raw food above uncovered dressings. COS. Undiluted, normal strength soap is needed at handsink. Light cover is needed in kitchen. Establishment has failed inspection. Pay \$50 reinspection fee by 8/1/13 5pm | | | |
| | EHF18 | H24 HOUR | INSECT CONTAMINATION | 8/1/2013 | | |
| | | | a)Live roach seen on door to a back room. Call pest control. | | | |
| HF2150 | EHF14 | IN | WATER SUPPLY | 8/1/2013 | 0 | HL1B |
| | | | Corrected. | | | |

Food Establishment Public Inspection Report**From 8/1/13 thru 8/7/13****ESTABLISHMENT****CAFE CALIFORNIA BAR AND GRILL**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2150 | EHF18 | H10DAY | INSECT CONTAMINATION | | 8/2/2013 | 3 | HFOL |
| | | | A live roach was seen in kitchen on previous inspection. A licensed pest control applicator must come spray the premises by 8/12/13 or a \$50 reinspection fee will be charged. Save the receipt for proof. | | | | |
| | EHF28 | IN | ALL OTHER VIOLATIONS | | 8/2/2013 | | |
| | | | Corrected. | | | | |
| | EHF14 | IN | WATER SUPPLY | | 8/2/2013 | | |
| | | | Corrected. | | | | |

CANYON SWIMMING POOL**1900 12TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFC224 | EHF28 | IN | ALL OTHER VIOLATIONS | | 8/1/2013 | 0 | HL1B |
| | | | 1 correction from previous inspection. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

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

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF87 | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 8/1/2013 | 25 | HL1B |
| | | | Clean all fans blowing on exposed food. b)Walls, shelves and blower covers need to be cleaned in walk in cooler. c)Foods should be covered in walk in cooler. d)Gasket to meat freezer is broken. Repair or replace gasket. | | | | |
| | EHF11 | COS | PROPER HANDLING RTE | | 8/1/2013 | | |
| | | | Employees handled ready to eat tortillas with bare hands. Repeat violation. Future violation will result in a \$50 reinspection fee. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/1/2013 | | |
| | | | Open employee drink stored over foods on make table in deli. All employee drinks must have a lid and straw or sport cap. | | | | |
| | EHF10 | COS | SOUND CONDITION | | 8/1/2013 | | |
| | | | Dented can on shelf in deli. Seam dented cans may not be used due to possibility of bacteria inside can. Discard or mark as dented do not use and store away from good cans. | | | | |
| | EHF09 | COS | APPROVED SOURCE/LABELING | | 8/1/2013 | | |
| | | | One spray bottle orange liquid not labeled. Chemicals may be mistaken for foods or improperly used if no label is available. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

CARNICERIA LA POPULAR

| | | | | | | |
|------|-------|--------|--------------------|----------|----|------|
| HF87 | EHF15 | H10DAY | EQUIPMENT ADEQUATE | 8/1/2013 | 25 | HL1B |
|------|-------|--------|--------------------|----------|----|------|

Walk in cooler not at proper temperature. Unit must hold at 41°F or below.

| | | | | | | |
|--|-------|--------|--------------------------|----------|--|--|
| | EHF19 | H10DAY | RODENTS/ANIMALS/OPENINGS | 8/1/2013 | | |
|--|-------|--------|--------------------------|----------|--|--|

Back door has gap at bottom. Seal to prevent insects or rodents.

| | | | | | | |
|--|-------|--------|--------------|----------|--|--|
| | EHF24 | H10DAY | THERMOMETERS | 8/1/2013 | | |
|--|-------|--------|--------------|----------|--|--|

Thermometer in reach in cooler not readable in back of cooler. Thermometers must be stored in the warmest part of the cooler(usually the door area). Thermometers must be easy to read.

**CHICKEN EXPRESS
3514 E INTERSTATE 40**

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

| | | | | | | | |
|--------|-------|----------|----------------------|--|----------|---|---------|
| HF2182 | EHF28 | H24 HOUR | ALL OTHER VIOLATIONS | | 8/7/2013 | 0 | HINVEST |
|--------|-------|----------|----------------------|--|----------|---|---------|

Waste grease container in back of restaurant must remain closed unless grease is being put into container. Lid must not be left open due to excessive odors and fly and rodent attraction. Pipe inserted into grease bin must be removed so lid will shut.

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

**CHILIS GRILL & BAR
5016 S COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1456 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/5/2013 | 21 | HL1B |
| | | | A)Can opener blade dirty. B)Clean dishes found with food debris still on them. C)Ice machine dirty. | | | | |
| | EHF21 | H10DAY | MANUAL WARE WASHING | | 8/5/2013 | | |
| | | | A)Dish machine found not sanitizing, must be corrected within 10 days. All dishes must be sanitized in 3 compartment sink until fixed. | | | | |
| | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | | 8/5/2013 | | |
| | | | A)Hand sink at bar found without paper towels. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/5/2013 | | |
| | | | A)Hand sinks found being used for other purposes other than hand washing. Employee seen cleaning a dirty rag and dumping spilled soup. | | | | |
| | EHF11 | COS | PROPER HANDLING RTE | | 8/5/2013 | | |
| | | | A)Employee seen making salads with bare hands, all ready to eat foods must be handled with either gloves or utensils. Do to repeat non compliance a \$50 reinspection fee must be paid by 12pm on 8-6-13. All food was discarded. | | | | |

Food Establishment Public Inspection Report**From 8/1/13 thru 8/7/13****ESTABLISHMENT****CHILIS GRILL & BAR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-----------------------|---|-----------------|----------|-----------------|
| HF1456 | EHF07 | COS | ADEQUATE HAND WASHING | A)Employee seen not washing hands before putting on gloves. | 8/5/2013 | 21 | HL1B |

**CHILL N OUT
1800 BELL ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---------------------|-----------------------------------|-----------------|----------|-----------------|
| HFM413 | EHF21 | COS | MANUAL WARE WASHING | No bleach in sanitizing solution. | 8/6/2013 | 3 | HL1B |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

**CHUCK E CHEESES
2500 S COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF331 | EHF20 | COS | TOXIC ITEMS | | 8/1/2013 | 6 | HL1B |
| | | | Chemical bottle found not labeled. | | | | |
| | EHF02 | IN | COLD HOLDING | | 8/1/2013 | | |
| | | | Sausage holding at 37°. | | | | |
| | EHF25 | H10DAY | FOOD CONTACT SURFACES | | 8/1/2013 | | |
| | | | Tops of equipment need to be cleaned. b)Tray holding pizza utensils dirty. c)Ice machine dirty. | | | | |
| | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 8/1/2013 | | |
| | | | Spanish/English handwashing signs needed in bathroom(repeat), if signs are not put up by next reinspection a \$50 reinspection fee will be charged. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT**CONNER HOUSE
2 COTTONWOOD LN**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|----------------------------------|-----------------|------------------------|-----------------|------------------------|
| HFC203 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/1/2013 | 7 | HL1B |
| | | | Can opener needed to be cleaned. | | | | |
| | EHF10 | COS | SOUND CONDITION | | 8/1/2013 | | |
| | | | Molded produce in refrigerator. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

CREATIVE CARES EARLY CHILDHOOD

1400 SW 10TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFD5 | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/7/2013 | 13 | HL1B |
| | | | Spoon found in handsink. Handsinks are only for handwashing. Never put utensils in a handsink. | | | | |
| | EHF15 | H10DAY | EQUIPMENT ADEQUATE | | 8/7/2013 | | |
| | | | Freezer lid is broken and insulation exposed to foods. Repair or replace lid. | | | | |
| | EHF24 | H10DAY | THERMOMETERS | | 8/7/2013 | | |
| | | | Thermometer not calibrated correctly. | | | | |
| | EHF25 | H10DAY | FOOD CONTACT SURFACES | | 8/7/2013 | | |
| | | | Dried batter on mixer bottom. Fly swatter on clean dish rack. Microwave splatter. Utensil drawers with food crumbs. Oven drawer with food spills. Salad maker stored dirty. | | | | |
| | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 8/7/2013 | | |
| | | | Clean:trashcan lid,dishrack,splatter on bottom of cabinet above sinks,refrig top & gaskets,fans in kitchen,air vents & duct work for air/heat. Ceiling panels must seal completely. When replacing, must use non porous or plastic type panels.Defrost freezer. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

CUSTOM CATERING 6010 SW 34TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|------------------------------------|----------|-----------------|----------|-----------------|
| HF2389 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/7/2013 | 0 | HL1B |
| | | | A)Continue changing ceiling tiles. | | | | |
| | EHF22 | IN | MANAGER KNOWLEDGE/CERTIFIED | | 8/7/2013 | | |
| | | | A)Corrected. | | | | |

CVS PHARMACY #1543 7301 HILLSIDE RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-----------------------|----------|-----------------|----------|-----------------|
| HF1388 | EHF10 | COS | SOUND CONDITION | | 8/5/2013 | 4 | HL1B |
| | | | Several cracked eggs. | | | | |

Food Establishment Public Inspection Report**From 8/1/13 thru 8/7/13**

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

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|--|
| HF86 | EHF02 | COS | COLD HOLDING | | 8/5/2013 | 8 | HL1B | |
| | | | A)Milk holding on counter at 56 degrees. Milk must remain at 41 degrees or below at all times. | | | | | |
| | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | | 8/5/2013 | | | |
| | | | A)Hand sink found without any soap. | | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

**DJS BURGERS
2309 SW 3RD AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1525 | EHF23 | H10DAY | SEWAGE/WASTEWATER | | 8/1/2013 | 6 | HL1B |
| | | | Clean water from bottom of reach in cooler. | | | | |
| | EHF18 | H10DAY | INSECT CONTAMINATION | | 8/1/2013 | | |
| | | | Roaches found. A licensed pest control applicator must treat this area within 10 days or a \$50 fine will be charged. Save the receipt for proof. | | | | |
| | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 8/1/2013 | | |
| | | | Raw eggs and sausage stored over ready to eat items in reach in cooler. | | | | |

Food Establishment Public Inspection Report**From 8/1/13 thru 8/7/13**

ESTABLISHMENT**DONUT STOP INC
1905 S GEORGIA ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF1357 | EHF23 | COS | SEWAGE/WASTEWATER | | 8/6/2013 | 3 | HFOL |
| | | | A cap is needed for the cleanout on the E side sidewalk of the building. | | | | |
| | EHF21 | IN | MANUAL WARE WASHING | | 8/6/2013 | | |
| | | | Corrected. | | | | |

Food Establishment Public Inspection Report**From 8/1/13 thru 8/7/13****ESTABLISHMENT****EL CARBONERO RESTAURANT****1700 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF2173 | EHF16 | COS | HAND WASH FACILITIES ADEQUATE | | 8/7/2013 | 14 | HL1B |
| | | | No access provided to handsink in kitchen. | | | | |
| | EHF11 | COS | PROPER HANDLING RTE | | 8/7/2013 | | |
| | | | Employee handled quesadillas in "to go" containers wihtout wearing gloves. | | | | |
| | EHF13 | COS | HACCP PLAN/TIME | | 8/7/2013 | | |
| | | | Containers of cooked meat found without date mark in make-table. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/7/2013 | | |
| | | | Mold growth found on soda nozzles. Must be cleaned every 24 hrs. B) Scoops found without handles. All scoops must have handles. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

**EL RODEO
1202 23RD ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFC319 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/1/2013 | 10 | HL1B |
| | | | a)Ice machine splash guard needed to be cleaned. b)Cheese slicer needs to be stored in a clean dry place. | | | | |
| | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 8/1/2013 | | |
| | | | a)Door closer on back door needs to be attached. b)Door closer on front exit needs to be attached. c)Paint wall patch in kitchen. d)Food in walkin needs to be covered. COS | | | | |
| | EHF14 | H10DAY | WATER SUPPLY | | 8/1/2013 | | |
| | | | a)Handwashing sink in kitchen does not have hot water. b)Hose connection needs to have a back flow prevention device. | | | | |
| | EHF23 | H10DAY | SEWAGE/WASTEWATER | | 8/1/2013 | | |
| | | | Condensate drain sump pump on walkin not working. | | | | |

Food Establishment Public Inspection Report**From 8/1/13 thru 8/7/13****ESTABLISHMENT****EL TEJAVAN
3801 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF339 | EHF24 | COS | THERMOMETERS | | 8/7/2013 | 12 | HL1B |
| | | | No thermometer in make table refrigerator. This unit must have a thermometer and it must be checked every 4 hours while open for business. | | | | |
| | EHF16 | COS | HAND WASH FACILITIES ADEQUATE | | 8/7/2013 | | |
| | | | Hand sink in dishwash room is broken. Repair as needed. Do not block hand sink. | | | | |
| | EHF20 | COS | TOXIC ITEMS | | 8/7/2013 | | |
| | | | Chemical stored on top of ice machine and soda cooler. Store chemicals away from foods and food equipment. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/7/2013 | | |
| | | | Gap at bottom of back door needs to be sealed. b)Blower covers in walk in cooler need to be cleaned. c)Racks in walk in cooler need to be cleaned. Racks are becoming corroded. Racks should be smooth and easy to clean. Consider replacing racks soon. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/7/2013 | | |
| | | | Slicer stored not clean. Ensure all food particles are removed during wash and before sanitizing unit. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

EXECUTIVE INN & SUITES**2100 S COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1770 | EHF03 | IN | HOT HOLDING Gravy holding at 140°. | | 8/5/2013 | 4 | HL1B |
| | EHF07 | COS | ADEQUATE HAND WASHING Employee seen not washing hands before putting on gloves. | | 8/5/2013 | | |

FAITH CITY MISSION**401 SE 2ND AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF582 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS a)Wipe down ceiling around vents. b)Clean vent hood. (1 correction from previous inspection.) | | 8/6/2013 | 0 | HL1B |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

FURRBIES 210 SW 6TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1332 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/6/2013 | 3 | HL1B |
| | | | Dish found on clean rack with food debris in it. | | | | |

GOOD & HEALTHY CAFE 1901 MEDI PARK DR

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2440 | EHF25 | H10DAY | FOOD CONTACT SURFACES | | 8/7/2013 | 0 | H PREOPEN |
| | | | Clean all surfaces with a sanitizer. | | | | |
| | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 8/7/2013 | | |
| | | | a)Replace ceiling tiles above smoothie bar to smooth and easily cleanable. b)Fix holes in walls by smoothie bar. c)Replace filters in hood vent. A new door frame was added into a wall. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

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

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF825 | | | | | 8/1/2013 | 0 | HL1B |

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

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------------|----------|-----------------|----------|-----------------|
| HF265 | EHF23 | H10DAY | SEWAGE/WASTEWATER | | 8/5/2013 | 3 | HL1B |

Water leaking onto boxes of product from roof in walk-in freezer. Must remove existing ice and make necessary repairs to prevent future accumulation. To be corrected within 10 days.

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

HIGH PLAINS FOOD BANK KIDSCAFE

1401 J AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HF1935 | EHF21 | COS | MANUAL WARE WASHING | | 8/2/2013 | 3 | HL1B | |
| | | | Dishwasher not sanitizing. Use manual sanitizing method until dishwasher is working. Use test strips daily to ensure washer is operating properly. | | | | | |

HOLLYWOOD 16 9100 CANYON DR

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HF21 | EHF05 | COS | RAPID REHEATING | | 8/7/2013 | 5 | HL1B | |
| | | | Hot dogs were not at temperature in hot hold unit, 114 to 124 degrees, should be 135. | | | | | |

Food Establishment Public Inspection Report**From 8/1/13 thru 8/7/13****ESTABLISHMENT****HOME PLATE DINER INC****5600 BELL ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF333 | EHF02 | COS | COLD HOLDING | | 8/7/2013 | 8 | HL1B |
| | | | Hamburger patties in top of reachin were at 48 degrees, keep lid closed when not in use, meat moved to colder unit. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/7/2013 | | |
| | | | Screen in hot hold pan for grilled chicken needed to be replaced. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/7/2013 | | |
| | | | a)Hole in wall next to door going to restrooms needs to be repaired. b)Trim on corners in kitchen need to be reattached. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

HUDSON HOUSE CANYON, INC**20 SPUR 48**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFC221 | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/1/2013 | 4 | HL1B |
| | | | Personal drink in kitchen without lid and straw. | | | | |

JACOBOS CAFE
3701 OLSEN BLVD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---------------------|----------|-----------------|----------|-----------------|
| HF2361 | EHF21 | IN | MANUAL WARE WASHING | | 8/6/2013 | 0 | HFOL |
| | | | a)Corrected. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT**JAN WERNER ADULT DAY CARE**

3108 S FILLMORE ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF1822 | | | | | 8/6/2013 | 0 | HL1B |

KIDS KOLLEGE

2620 RUSSELL LONG BLVD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFC276 | | | | | 8/1/2013 | 0 | HL1B |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

KING & I RESTAURANT

2300 BELL ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1890 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/6/2013 | 10 | HL1B |
| | | | a)Light shield needed in prep room. b)Freezer needs to be defrosted. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/6/2013 | | |
| | | | Fans in kitchen needed to be cleaned. | | | | |
| | EHF21 | COS | MANUAL WARE WASHING | | 8/6/2013 | | |
| | | | a)Ware washing machine was not sanitizing at time of inspection. b)Dry rags used to wipe food surfaces, must have sanitizer on rags to clean surface. | | | | |
| | EHF09 | COS | APPROVED SOURCE/LABELING | | 8/6/2013 | | |
| | | | Bulk container was not labeled. | | | | |

Food Establishment Public Inspection Report**From 8/1/13 thru 8/7/13****ESTABLISHMENT****LA KIVA HOTEL
2501 E INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF1639 | EHF23 | H10DAY | SEWAGE/WASTEWATER | | 8/5/2013 | 6 | HL1B |
| | | | Plumbing issue found in floor with hot tub wastewater intermittently backing-up into kitchen. To be corrected within 10 days. | | | | |
| | EHF25 | H10DAY | FOOD CONTACT SURFACES | | 8/5/2013 | | |
| | | | Tea nozzles found not clean. B)Floor tiles missing under storage shelves in kitchen must be replaced. | | | | |
| | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/5/2013 | | |
| | | | Wood in kitchen damaged by water leak must be replaced. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT**LA PASADITA BURRITOS**

2730 NE 16TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|----------------|-------------|----------------------|----------|-----------------|----------|-----------------|
| HFM437 | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 8/7/2013 | 0 | H PREOPEN |
| Permit numbers and nature of business in letters at least 3 inches tall must be displayed on both sides of the vehicle. | | | | | | | |

**LAS ALASANAZ
2800 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|----------------|-------------|----------------------------|----------|-----------------|----------|-----------------|
| HF1979 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/2/2013 | 3 | HL1B |
| No test strips available for testing sanitizing solution. | | | | | | | |
| | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | | 8/2/2013 | | |
| No paper towels in women's restroom. | | | | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT**LEARNING DEPOT
5398 MEADOWGREEN DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HFD58 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/2/2013 | 3 | HL1B |
| | | | Cabinet with pans needed to have metal filings cleaned out. | | | | |

**LIVINFIT NUTRITION
4119 BUSINESS PARK DR**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF2171 | | | | | 8/2/2013 | 0 | HL1B |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

**LONG JOHN SILVERS
4615 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1683 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/5/2013 | 0 | HFOL |
| | | | Need to take ServSafe certificate to our office to obtain Food Manager Card. | | | | |

725 N PIERCE ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1682 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/7/2013 | 14 | HL1B |
| | | | Cole slaw splatter found on ketchup packet boxes. B)Food debris found on floor of walk-in refrigerator/freezer. | | | | |
| | EHF25 | H10DAY | FOOD CONTACT SURFACES | | 8/7/2013 | | |
| | | | Soda nozzles found not clean at drive-thru station. B)Soda nozzles found not clean, broken and not considered to be easily cleanable. To be corrected within 10 days. | | | | |
| | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | | 8/7/2013 | | |
| | | | No paper towels at handsink in kitchen. B)No soap in men's restroom. | | | | |

Food Establishment Public Inspection Report**From 8/1/13 thru 8/7/13****ESTABLISHMENT****LONG JOHN SILVERS**

| | | | | | | |
|--------|-------|-----|-----------------|----------|----|------|
| HF1682 | EHF13 | COS | HACCP PLAN/TIME | 8/7/2013 | 14 | HL1B |
|--------|-------|-----|-----------------|----------|----|------|

Container of green beans found in walk-in refrigerator without date mark. B) Container of cole slaw found in walk-in refrigerator without date mark.

| | | | | | | |
|--|-------|-----|-------------------------|----------|--|--|
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | 8/7/2013 | | |
|--|-------|-----|-------------------------|----------|--|--|

Utensil receptacle found in handsink in kitchen.

MARY MILES LEARNING CENTER**1700 S VAN BUREN ST**

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

| | | | | | | | |
|-------|-------|-----|-------------------------|--|----------|---|------|
| HFD19 | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/7/2013 | 4 | HL1B |
|-------|-------|-----|-------------------------|--|----------|---|------|

Open personal food in freezer.

| | | | | | | | |
|--|-------|-----|----------------------|--|----------|--|--|
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/7/2013 | | |
|--|-------|-----|----------------------|--|----------|--|--|

1 correction from previous inspection.

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

**MCDONALDS
4402 TECKLA BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|--|
| HF1465 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/7/2013 | 5 | HL1B | |
| | | | a)Wipe dust from blower cover in walk in cooler. b)All scoops must have a handle. c)Replace can opener blade. It is dull and producing metal shavings. d)Replace broken thermometer in cooler. | | | | | |
| | EHF02 | COS | COLD HOLDING | | 8/7/2013 | | | |
| | | | a)Shell eggs sitting out above 45F. | | | | | |

**MCLELLAN LEARNING CENTER
401 S VAN BUREN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HFD20 | EHF28 | H60 DAY | ALL OTHER VIOLATIONS | | 8/7/2013 | 0 | HL1B | |
| | | | a)Floor needs to be repaired at floor drain. b)Ceiling needs to have splater cleaned. c)Ceiling vent needs to be cleaned. d)Floor under refrigerator needs to be repaired. e)Floor needs to be repaired next to oven. | | | | | |

Food Establishment Public Inspection Report**From 8/1/13 thru 8/7/13**

ESTABLISHMENT

NORTHWEST TEXAS HEALTHCARE SYS**1501 S COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF310 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/6/2013 | 3 | HL1B |
| | | | Spanish handwashing sign needed in employee restroom.cos b)Blower covers in cold production walk in need to be cleaned. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/6/2013 | | |
| | | | Food debris found on dishes. b)Chipped, or broken dishes need to be discarded. | | | | |

Food Establishment Public Inspection Report**From 8/1/13 thru 8/7/13****ESTABLISHMENT****OASIS
4200 S COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HFM431 | EHF28 | COS | ALL OTHER VIOLATIONS Clean floor, sticky. | | 8/6/2013 | 6 | HL1B |
| | EHF20 | COS | TOXIC ITEMS Sanitizer well over 200ppm. Must be 100ppm for cleaning. | | 8/6/2013 | | |
| | EHF22 | H10DAY | MANAGER KNOWLEDGE/CERTIFIED Must buy a copy of food manager card for \$10. Keep on site. | | 8/6/2013 | | |

900 23RD ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFC286 | | | | | 8/1/2013 | 0 | HL1B |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT**OASIS****OHMS CAFE
619 S TYLER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|----------------|-------------|----------------------|----------|-----------------|----------|-----------------|
| HF969 | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 8/1/2013 | 0 | HFOL |
| <p>Corner and edge of service table are not smooth and easily cleanable. Repeat violation 3x since 6-4-13. Future violations of this item will result in a \$50 reinspection fee.</p> | | | | | | | |

**PACIFIC CHEESE CO, INC
8850 NE 24TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF1651 | | | | | 8/6/2013 | 0 | HL1B |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

**PAK A SAK #19
11762 S OSAGE ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HFR78 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/1/2013 | 20 | HL1B |
| | | | Foods stored below drain lines. Don't store fds below waste lines. Clean: shelves for cold meats/dairy, & inside grill area on cold hold unit. Items stored in front of handsink. Don't block handsink. Refrig packs stored on floor. Don't store directly on floor. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/1/2013 | | |
| | | | Coffee stored open on top of dirty equipment. Store coffee covered in a clean, sanitized location. Tea nozzles have mold buildup. Tea nozzles must be cleaned daily. Inside ovens not clean. Must be cleaned daily. | | | | |
| | EHF23 | COS | SEWAGE/WASTEWATER | | 8/1/2013 | | |
| | | | Mop water being tossed outside. Mop water must go in mop sink. | | | | |
| | EHF24 | COS | THERMOMETERS | | 8/1/2013 | | |
| | | | Metal stem thermometer for checking brisket temperature found not calibrated. | | | | |
| | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | | 8/1/2013 | | |
| | | | No soap in restroom. Soap must always be available. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

PAK A SAK #19

| | | | | | | |
|-------|-------|----------|---------------------|----------|----|------|
| HFR78 | EHF12 | H24 HOUR | CROSS CONTAMINATION | 8/1/2013 | 20 | HL1B |
|-------|-------|----------|---------------------|----------|----|------|

Foods for return stored in mopsink. Never store anything in mopsink.

| | | | | | | |
|--|-------|-----|-------------------------|----------|--|--|
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | 8/1/2013 | | |
|--|-------|-----|-------------------------|----------|--|--|

Open employee drink on shelf with foods. All employee drinks must have a lid and straw or sport cap.

**PATTAYA RESTAURANT
6204 HILLSIDE RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF1904 | | | | | 8/2/2013 | 0 | HFOL |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

**PIZZA HUT
3404 NE 24TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF2330 | EHF25 | H10DAY | FOOD CONTACT SURFACES | | 8/2/2013 | 3 | HL1B |
| | | | Top and inside of dish washer found not clean. To be corrected within 10 days. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/2/2013 | | |
| | | | Excessive food debris found on floor of walk-in freezer and refrigerator. B)Excessive food debris and grease build-up found behind and around fryer. Must clean at a frequency necessary to preclude the accumulation of soil residues. | | | | |

800 N BUCHANAN ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF799 | | | | | 8/6/2013 | 0 | HL1B |

Food Establishment Public Inspection Report**From 8/1/13 thru 8/7/13****ESTABLISHMENT****RAIN PREMIER SUSHI BAR****817 S POLK ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF2096 | EHF18 | H10DAY | INSECT CONTAMINATION | | 8/6/2013 | 14 | HL1B |
| | | | Several flies throughout restaurant. | | | | |
| | EHF25 | H10DAY | FOOD CONTACT SURFACES | | 8/6/2013 | | |
| | | | a)Ceiling in kitchen needs to be cleaned. b)Vent hood needs to be cleaned. c)Microwave oven needed to be cleaned. COS | | | | |
| | EHF09 | COS | APPROVED SOURCE/LABELING | | 8/6/2013 | | |
| | | | Bulk container with sugar not labeled. | | | | |
| | EHF11 | COS | PROPER HANDLING RTE | | 8/6/2013 | | |
| | | | Employee handling sushi without gloves on hands. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT**RANCH HOUSE
7117 RIVER RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|--|
| HF1707 | EHF21 | COS | MANUAL WARE WASHING | | 8/2/2013 | 3 | HL1B | |
| | | | Sanitizing solution found at 0 ppm at three bay sink. Must be 50 ppm. | | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/2/2013 | | | |
| | | | Current food manager card not posted. | | | | | |

**REAL FOOD CAFE
3208 SW 6TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF2235 | | | | | 8/1/2013 | 0 | HL1B |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

**REGAL UA AMARILLO STAR 14
8275 W AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF964 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/6/2013 | 20 | HL1B |
| | | | A)Tea nozzle found moldy (4x repeat). If found again a \$50 reinspection fee will be charged. Last warning. | | | | |
| | EHF20 | COS | TOXIC ITEMS | | 8/6/2013 | | |
| | | | A)Chemical found in bottle with wrong label. All chemicals must be labeled properly. | | | | |
| | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | | 8/6/2013 | | |
| | | | A)Hand sink found without any paper towels. | | | | |
| | EHF13 | COS | HACCP PLAN/TIME | | 8/6/2013 | | |
| | | | A)Hot dogs found not dated with date they were removed from freezer. | | | | |
| | EHF23 | H10DAY | SEWAGE/WASTEWATER | | 8/6/2013 | | |
| | | | A)Cooler in back is leaking water on product on inside. Cooler must be fixed to where there is no leak. Cooler cannot be used until fixed. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

REGAL UA AMARILLO STAR 14

HF964

EHF08

COS

GOOD HYGIENIC PRACTICES

8/6/2013

20

HL1B

A)Hand sink is being used as a dump sink. Hand sinks are for hand washing only.

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

RINGLING BROTHERS CIRCUS**401 S BUCHANAN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---------------------|--|-----------------|----------|-----------------|
| HFT4153 | | | | | 8/2/2013 | 0 | HL1B FOOD |
| HFT4153 | | | | | 8/1/2013 | 0 | HL1B FOOD |
| HFT4154 | | | | | 8/1/2013 | 0 | HL1B FOOD |
| HFT4154 | EHF11 | COS | PROPER HANDLING RTE | Employee seen using bare hands to push down cotton candy into bags. Discussed proper handling of RTE foods. Discussed proper clothing requirements for food workers-no a-shirts. | 8/2/2013 | 5 | HL1B FOOD |

Food Establishment Public Inspection Report**From 8/1/13 thru 8/7/13**

ESTABLISHMENT**RINGLING BROTHERS CIRCUS**

| | | | | | | |
|--|-------|-----|---------------------|----------|---|-----------|
| HFT4155 | | | | 8/1/2013 | 0 | HL1B FOOD |
| HFT4155 | EHF12 | COS | CROSS CONTAMINATION | 8/2/2013 | 5 | HL1B FOOD |
| Popcorn scoop found handle down in popcorn. Discussed proper handling of RTE food. | | | | | | |
| HFT4156 | | | | 8/1/2013 | 0 | HL1B FOOD |
| HFT4157 | | | | 8/1/2013 | 0 | HL1B FOOD |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

RINGLING BROTHERS CIRCUS

| | | | | |
|---------|--|----------|---|-----------|
| HFT4158 | | 8/1/2013 | 0 | HL1B FOOD |
|---------|--|----------|---|-----------|

| | | | | |
|---------|--|----------|---|-----------|
| HFT4162 | | 8/1/2013 | 0 | HL1B FOOD |
|---------|--|----------|---|-----------|

| | | | | |
|---------|--|----------|---|-----------|
| HFT4163 | | 8/1/2013 | 0 | HL1B FOOD |
|---------|--|----------|---|-----------|

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

ROOSTERS COFFEE & TEA

3440 BELL ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2138 | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/7/2013 | 4 | HL1B |
| | | | A)Employee seen washing hands in mop sink, mop sink can only be used for mop water. B)Employee drink found without a lid or a straw. | | | | |
| | EHF02 | IN | COLD HOLDING | | 8/7/2013 | | |
| | | | A)All coolers holding at 40 degrees. B)Meatloaf holding at 22 degrees. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/7/2013 | | |
| | | | A)Cover all baked goods on counter. B)Remove warped shelving, no longer easily cleanable. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

ROSS DRESS FOR LESS #545

3030 S SONCY RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF357 | | | | | 8/1/2013 | 0 | HL1B |

ROSS ROGERS GOLF COURSE DELI

722 NW 24TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF336 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/5/2013 | 6 | HL1B |
| | | | Soda nozzles need to be washed, rinsed, sanitized and air dried every night. Soaking overnight in plain water isn't sufficient. | | | | |
| | EHF24 | COS | THERMOMETERS | | 8/5/2013 | | |
| | | | Thermometer needed in make table. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

**SABAIDEE
2313 S GEORGIA ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1812 | EHF23 | H 3 DAYS | SEWAGE/WASTEWATER | | 8/6/2013 | 9 | HFOL |
| | | | a)Hot water heater leaking water on floor. Repair. | | | | |
| | EHF21 | IN | MANUAL WARE WASHING | | 8/6/2013 | | |
| | | | a)Corrected. | | | | |
| | EHF15 | H 3 DAYS | EQUIPMENT ADEQUATE | | 8/6/2013 | | |
| | | | a)Refrigerator at 50F with food inside at 52-53F. Repair in 3 days to hold at 41F or below. If not corrected, a \$50 reinspection fee will be charged. | | | | |
| | EHF18 | H 3 DAYS | INSECT CONTAMINATION | | 8/6/2013 | | |
| | | | a)3 live roaches seen around dishwasher area. Call pest control. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

**SALTGRASS STEAKHOUSE
8300 W INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1910 | EHF21 | H10DAY | MANUAL WARE WASHING | | 8/6/2013 | 3 | HL1B |
| | | | A)Dish machine found not sanitizing. Must be fixed within 10 days. All dishes must be sanitized in 3 compartment sink until fixed. | | | | |
| | EHF02 | IN | COLD HOLDING | | 8/6/2013 | | |
| | | | A)Raw beef holding at 39 degrees. | | | | |
| | EHF03 | IN | HOT HOLDING | | 8/6/2013 | | |
| | | | A)Beef broth holding at 135 degrees. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

**SAMURAI
1800 S WESTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2358 | EHF10 | COS | SOUND CONDITION | | 8/1/2013 | 4 | HL1B |
| | | | Food was prepped in an unsanitary environment-construction occurring, doors open, flies present, dust covering everything. All food prepped under these conditions was thrown away. | | | | |
| HF2358 | EHF19 | H10DAY | RODENTS/ANIMALS/OPENINGS | | 8/1/2013 | 0 | H PREOPEN |
| | | | All gaps around door frames and walk in cooler must be sealed. | | | | |
| | EHF15 | H10DAY | EQUIPMENT ADEQUATE | | 8/1/2013 | | |
| | | | All coolers including sushi must be holding at 41°F or below. | | | | |
| | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 8/1/2013 | | |
| | | | All tile work in kitchen must be completed including grout. Wall by wok must be finished. Ceiling by hood vent must be finished. Cabinets in sushi bar must be sealed. Finish door frame around employee bathroom. | | | | |
| | EHF25 | H10DAY | FOOD CONTACT SURFACES | | 8/1/2013 | | |
| | | | All surfaces in kitchen must spotless. b)All dining room tables and chairs must be spotless. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

SAMURAI

| | | | | | | |
|---|-------|--------|----------------------|----------|---|------|
| HF2358 | EHF28 | H10DAY | ALL OTHER VIOLATIONS | 8/2/2013 | 0 | HFOL |
| Ceiling beside venthood still needs to be closed off. | | | | | | |

SCHLOTZSKYS DELI 3440 BELL ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|---|----------------|-------------|-----------------------|----------|-----------------|----------|-----------------|
| HF944 | EHF11 | COS | PROPER HANDLING RTE | | 8/7/2013 | 8 | HL1B |
| A)Employee seen handling food with bare hands. Gloves or utensils must be used. All food was discarded. | | | | | | | |
| | EHF07 | COS | ADEQUATE HAND WASHING | | 8/7/2013 | | |
| A)Employee seen not washing hands before putting on gloves. | | | | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT**SHAVE N FLAV
3409 S GEORGIA ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|--|
| HFM421 | EHF21 | COS | MANUAL WARE WASHING | | 8/6/2013 | 3 | HL1B | |
| | | | Wash, rinse, sanitize, air dry procedure must be used on utensils/caps. | | | | | |

**SHORES SWIMMING POOL
5310 EMORY CT**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF963 | | | | | 8/6/2013 | 0 | HL1B |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

**SNO BALL STOP
100 23RD ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--------------|---------------------------------|-----------------|----------|-----------------|
| HFC130 | EHF24 | H10DAY | THERMOMETERS | No thermometer in refrigerator. | 8/1/2013 | 3 | HL1B |

SONIC DRIVE IN 101 TASCOSA RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-----------------------|---|-----------------|----------|-----------------|
| HF261 | EHF28 | COS | ALL OTHER VIOLATIONS | Food stored on floor in walk in freezer. | 8/7/2013 | 3 | HL1B |
| | EHF25 | H5DAYS | FOOD CONTACT SURFACES | A)Coffee machine needs to be cleaned. B)Dirty dishes put up with clean dishes. COS C)Bottom of shake machine needs to be cleaned. D)Bottom of ice cream cooler needs to be cleaned. | 8/7/2013 | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT**STORYLAND PRESCHOOL**

5001 HILLSIDE RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HFD28 | | | | | 8/5/2013 | 0 | HL1B |

SUBWAY

3130 S SONCY RD

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1204 | EHF02 | IN | COLD HOLDING | | 8/6/2013 | 0 | HL1B |
| | | | A)Tuna holding at 34 degrees. B)Ham holding at 39 degrees. | | | | |
| | EHF03 | IN | HOT HOLDING | | 8/6/2013 | | |
| | | | A)Meat balls holding at 157 degrees. | | | | |

Food Establishment Public Inspection Report**From 8/1/13 thru 8/7/13****ESTABLISHMENT****SUBWAY/TRAVEL CENTER #436****715 S LAKESIDE ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|--|------------------------|-----------------|------------------------|
| HF709 | EHF23 | H5DAYS | SEWAGE/WASTEWATER | | 8/2/2013 | 3 | HFOL |
| | | | | Condensate water still leaking in walk in freezer. This is the 2nd notice. If violation is not corrected by 8/8/13, a \$50 reinspection fee will be charged. | | | |
| HF709 | EHF23 | IN | SEWAGE/WASTEWATER | | 8/6/2013 | 0 | HFOL |
| | | | | Corrected from previous inspection. | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

**SUBZERO
1910 SE 8TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HFM402 | | | | | 8/2/2013 | 0 | HL1B |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

**SUPER GAS MART
5014 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1368 | EHF25 | COS | FOOD CONTACT SURFACES | | 8/1/2013 | 7 | HL1B |
| | | | Soda nozzles found not clean. Must clean every 24 hrs. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/1/2013 | | |
| | | | Top of ice machines found dirty. B)Soda syrup spill found under syrup containers. Must clean at a frequency to preclude the accumulation of soils. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/1/2013 | | |
| | | | Employee sub sandwich stored in freezer on same shelf as pre-packaged goods. | | | | |

Food Establishment Public Inspection Report**From 8/1/13 thru 8/7/13****ESTABLISHMENT****TACO BELL #28924
3309 S WASHINGTON ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-------------------------------------|------------------------|-----------------|------------------------|
| HF2343 | EHF23 | IN | SEWAGE/WASTEWATER | Corrected from previous inspection. | 8/2/2013 | 0 | HFOL |

**TACO BELL #28926
2000 S COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF2345 | EHF14 | IN | WATER SUPPLY | A)Corrected. | 8/5/2013 | 0 | HFOL |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

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

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HFC317 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/1/2013 | 3 | HL1B |
| | | | Box of food on floor of walkin freezer. | | | | |
| | EHF18 | COS | INSECT CONTAMINATION | | 8/1/2013 | | |
| | | | Fly curtain on drive up window unplugged allowing flies to enter, several flies in kitchen. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

**TACO BUENO
6001 W INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF1150 | EHF28 | IN | ALL OTHER VIOLATIONS | | 8/6/2013 | 3 | HL1B |
| | | | 2 corrections from previous inspection. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/6/2013 | | |
| | | | Ice machine needed to be cleaned. | | | | |

**TACO VILLA #17
5770 W AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF330 | | | | | 8/5/2013 | 0 | HL1B |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

**TARGET STORE #221
8201 W INTERSTATE 40**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF756 | EHF03 | IN | HOT HOLDING Hot dog holding at 175°. | | 8/1/2013 | 0 | HL1B |
| | EHF02 | IN | COLD HOLDING All coolers holding below 41°. | | 8/1/2013 | | |

Food Establishment Public Inspection Report**From 8/1/13 thru 8/7/13****ESTABLISHMENT****TAYLOR FOOD MART #2080****3400 S COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|
| HF2192 | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | | 8/1/2013 | 9 | HL1B |
| | | | Handsink without soap. | | | | |
| | EHF22 | H 6 HOUR | MANAGER KNOWLEDGE/CERTIFIED | | 8/1/2013 | | |
| | | | Food manager card must be obtained today by taking ServeSafe to our office and paying \$40. | | | | |
| | EHF21 | COS | MANUAL WARE WASHING | | 8/1/2013 | | |
| | | | Soda nozzles must be washed, rinsed, sanitized and air dried. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT**TEXAS STEAK EXPRESS
2600 S KENTUCKY ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|--|
| HF2277 | EHF21 | COS | MANUAL WARE WASHING | | 8/7/2013 | 3 | HL1B | |
| | | | Less than 200ppm quat sanitizer in dishwashing sink. Must be at least 200ppm. | | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

**THAI EXPRESS
3314 S WASHINGTON ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1093 | EHF21 | COS | MANUAL WARE WASHING | | 8/7/2013 | 19 | HL1B |
| | | | a)Less than 50 ppm bleach in 3 compartment sink. Must be at least 50 ppm for washing dishes. | | | | |
| | EHF02 | COS | COLD HOLDING | | 8/7/2013 | | |
| | | | a)Eggrolls sitting out at 70F. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/7/2013 | | |
| | | | a)Food employee cleaned out a utensil bin in the handsink. Handsink is for handwashing only. | | | | |
| | EHF13 | COS | HACCP PLAN/TIME | | 8/7/2013 | | |
| | | | a)Cooked food items with no date mark in the refrigerator. This is a repeat violation. Future violations may be charged a \$50 reinspection fee. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/7/2013 | | |
| | | | a)Dirty knives on knife magnet. b)Tea nozzles with buildup on them. Tea nozzles must be cleaned daily. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

THAI EXPRESS

HF1093

EHF28

COS

ALL OTHER VIOLATIONS

8/7/2013

19

HL1B

a)Fill ice in cooler up to the food level on pans. b)Trash in restroom needs a lid. c)Defrost small cooler in the front. d)Handle of scoop down in rice. e)All scoops must have a handle. f)Handwashing sign needed at handsink. (repeat violation).

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

**THAI SIAM
717 S FILLMORE ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1836 | EHF28 | H10DAY | ALL OTHER VIOLATIONS | | 8/5/2013 | 22 | HL1B |
| | | | Freezer needs to be defrosted. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/5/2013 | | |
| | | | Tea nozzle needs to be cleaned. | | | | |
| | EHF27 | H10DAY | ESTABLISHMENT PERMIT | | 8/5/2013 | | |
| | | | Permit has expired and must be paid by Friday. | | | | |
| | EHF18 | H10DAY | INSECT CONTAMINATION | | 8/5/2013 | | |
| | | | Roaches in kitchen and warewashing room. | | | | |
| | EHF10 | COS | SOUND CONDITION | | 8/5/2013 | | |
| | | | Molded food in reachin in kitchen. | | | | |

Food Establishment Public Inspection Report**From 8/1/13 thru 8/7/13****ESTABLISHMENT****THAI SIAM**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF1836 | EHF15 | H10DAY | EQUIPMENT ADEQUATE | | 8/5/2013 | 22 | HL1B |
| | | | a)Two door reachin not holding temperature, must maintain 41 or below. b)Reachin on cooks line not maintaining temperature, must maintain 41 or below. | | | | |
| | EHF21 | H10DAY | MANUAL WARE WASHING | | 8/5/2013 | | |
| | | | Warewashing machine not sanitizing. | | | | |
| | EHF24 | COS | THERMOMETERS | | 8/5/2013 | | |
| | | | No thermometer found in small reachin. | | | | |

**THE ZONE
6010 SW 34TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF2400 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | | 8/5/2013 | 0 | HL1B |
| | | | A)Ceiling tiles must be replaced by next inspection. (repeat). A \$50 reinspection fee will be charged if not completed. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT**THRIVE NUTRITION
116 SW 6TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF2187 | | | | | 8/7/2013 | 0 | HL1B |

**TNT SNOWCONES
3405 S GEORGIA ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|----------------------|---|-----------------|----------|-----------------|
| HFM139 | EHF28 | H90 DAY | ALL OTHER VIOLATIONS | Screw in the inside top of deep freeze. | 8/1/2013 | 0 | HL1B |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

**TODAY DISCOUNT
2510 SW 10TH AVE**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF956 | EHF25 | H10DAY | FOOD CONTACT SURFACES | | 8/5/2013 | 10 | HL1B |
| | | | Mold growth found on soda nozzles. B)Mold growth found on tea nozzles. C)Microwave found not clean. D)Pickle tongs stored on dirty surface. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/5/2013 | | |
| | | | Blowers in walk-in refrigerator need to be cleaned. | | | | |
| | EHF17 | COS | HAND WASH WITH SOAP/TOWELS | | 8/5/2013 | | |
| | | | No soap at hand sink near soda machine. B)No paper towels at hand sink in employee restroom. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/5/2013 | | |
| | | | Personal food stored in freezer in contact with bags of ice. Food must be removed from unit. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT**TOOT N TOTUM #16
3201 S COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|--|-----------------|----------|-----------------|
| HF1551 | EHF29 | IN | RECOGNITION | A) Great Job!! Manager knew all the answers to every food safety question. | 8/6/2013 | 0 | HL1B |

**TOOT N TOTUM #32
1701 S EASTERN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF598 | | | | | 8/6/2013 | 0 | HL1B |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT**TOOT N TOTUM #52****6698 RIVER RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF649 | | | | | 8/2/2013 | 0 | HL1B |

TOOT N TOTUM #8**1627 N GRAND ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--------------------|-----------------|------------------------|-----------------|------------------------|
| HF57 | | | | | 8/1/2013 | 0 | HL1B |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT**TORTILLERIA LA RANCHERITA****207 N LINCOLN ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|--|
| HF2308 | EHF21 | COS | MANUAL WARE WASHING | | 8/5/2013 | 3 | HL1B | |
| | | | Wipe-down sanitizer found at 0 ppm. Must be 100 ppm. | | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

**TX CHICKEN BOWL
3011 E AMARILLO BLVD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|--|----------|-----------------|----------|-----------------|
| HF708 | EHF20 | COS | TOXIC ITEMS | | 8/1/2013 | 10 | HL1B |
| | | | Bottle containing degreaser found without label in kitchen. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/1/2013 | | |
| | | | Hand sink used for purposes other than handwashing. | | | | |
| | EHF25 | COS | FOOD CONTACT SURFACES | | 8/1/2013 | | |
| | | | Food debris found on stored mixer. | | | | |
| | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/1/2013 | | |
| | | | Bulk storage containers containing spices that are not easily identifiable found not labeled in kitchen. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

UNITED MARKETSTREET #526

2530 S GEORGIA ST

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF643 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/6/2013 | 22 | HL1B |
| | | | a)Boxes of onions on floor in produce. b)Box of bell peppers on floor in meat market. c)A new gasket is needed on the ice cream cooler. | | | | |
| | EHF02 | COS | COLD HOLDING | | 8/6/2013 | | |
| | | | a)Cut melons were being stored in a 50-60F room. Melons were at 48F. | | | | |
| | EHF08 | COS | GOOD HYGIENIC PRACTICES | | 8/6/2013 | | |
| | | | a)Dirty rag was in handsink in produce. | | | | |
| | EHF13 | COS | HACCP PLAN/TIME | | 8/6/2013 | | |
| | | | a)Sell by dates on food items in display case, per United policy, were not being changed on time. Some items were marked to sell by August 4 and one was marked sell by July 1st. | | | | |
| | EHF20 | COS | TOXIC ITEMS | | 8/6/2013 | | |
| | | | a.) Unlabeled blue chemical in produce. | | | | |

Food Establishment Public Inspection Report**From 8/1/13 thru 8/7/13****ESTABLISHMENT****UNITED MARKETSTREET #526**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF643 | EHF16 | COS | HAND WASH FACILITIES ADEQUATE | | 8/6/2013 | 22 | HL1B |
| | | | a.) Handsink in produce was completely blocked off. | | | | |
| | EHF24 | COS | THERMOMETERS | | 8/6/2013 | | |
| | | | a)A thermometer is needed in the whipped cream cooler in produce. | | | | |

UNITED SUPERMARKET #533**3400 RIVER RD**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|---|----------|-----------------|----------|-----------------|
| HF250 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/7/2013 | 0 | HL1B |
| | | | Post current food manager card in deli. B) Blowers in milk cooler need to be cleaned. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT

**WALGREENS #05611
801 N FILLMORE ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type | |
|-----------------|-----------------------|--------------------|---|-----------------|------------------------|-----------------|------------------------|--|
| HF207 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/7/2013 | 0 | HL1B | |
| | | | Raw eggs stored over ready to eat food in walk in cooler. | | | | | |

Food Establishment Public Inspection Report**From 8/1/13 thru 8/7/13****ESTABLISHMENT****WAL-MART STORES TEXAS,LLC #755****4610 S COULTER ST**

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|-----------------|-----------------------|--------------------|--|-----------------|------------------------|-----------------|------------------------|
| HF700 | EHF28 | COS | ALL OTHER VIOLATIONS | | 8/1/2013 | 7 | HL1B |
| | | | A)Freezers in isles found overstocked, so frozen foods are soft. Do not over stock. | | | | |
| | EHF22 | H10DAY | MANAGER KNOWLEDGE/CERTIFIED | | 8/1/2013 | | |
| | | | A)Store needs a food manager. Take serve safe to our office and pay \$40. Must be obtained within 10 days. | | | | |
| | EHF14 | H10DAY | WATER SUPPLY | | 8/1/2013 | | |
| | | | A)Hand sink in deli found not working. Must be repaired within 10 days. | | | | |
| | EHF03 | IN | HOT HOLDING | | 8/1/2013 | | |
| | | | A)Fried chicken holding at 171 degrees. | | | | |

Food Establishment Public Inspection Report

From 8/1/13 thru 8/7/13

ESTABLISHMENT**WESTERN HORSEMAN GRILL**

2501 E INTERSTATE 40

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF2441 | | | | | 8/7/2013 | 0 | H PREOPEN |

WESTGATE ENTERPRISE #1

7421 SW 34TH AVE

| Permit # | Violation Code | Status Code | Description | Comments | Inspection Date | Demerits | Inspection Type |
|----------|----------------|-------------|-------------|----------|-----------------|----------|-----------------|
| HF131 | | | | | 8/6/2013 | 0 | HL1B |